

HISTORY

2020 THE PINES VINEYARD ZINFANDEL

SRP: \$65 | 52 CASES PRODUCED

SPICE
RASPBERRY
CLAY

APPELLATION

Columbia Valley

VINEYARD COMPOSITION

Located on a steep and terraced vineyard in the Columbia Valley AVA, these wines were planted in the late 1800s by an Italian stone mason.

VARIETAL COMPOSITION

100% Zinfandel

ÉLEVAGE

Aged in a mix of neutral and new French oak barrels for 18 months before bottling.

HARVEST

September 2020

BOTTLING

March 2022

ALCOHOL | pH

14.1% | 3.9



TASTING NOTES FROM WINEMAKER, MELISSA BURR

This wine has a remarkable story. Planted in the late 19th century by an Italian stonemason who brought grape cuttings from Italy, The Pines vineyard was eventually abandoned and remained neglected for the majority of the 20th century. It was later rediscovered by an apple grower who cleared out the overgrown brush, pruned the vines, and restored it to healthy production, though it has always retained its wildness and rugged character. Now, nearly 120 years after being planted, the 2020 vintage is the last vintage we will receive from this resilient vineyard. The vintage gave us sweet red fruit aromas of raspberry and cranberry jam with secondary notes of white pepper, earth, and savory spices. Medium in body with soft tannins, this is a true Pacific Northwest expression of the Zinfandel grape variety.

VINTAGE OVERVIEW

The 2020 vintage in Washington state was a relatively warm growing season, the perfect conditions for high cluster counts with small berries. As a result, the skin-to-juice ratio was higher than average, allowing us to craft wines with rich, concentrated flavors. The quantity of wine we made was limited due to the small fruit set, which means every bottle will be savored for years to come.



HISTORY
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