

We produce two Zinfandels, the “Z” and the “R”. The difference is the source of the grapes and it is the grapes that for the most part determine the wine’s style. In 1995 we produced our first “Z” Zinfandel from the gnarled old vines of the Massoni Ranch. Planted in the 1920s and 1930s these old vineyards are at 1,200 feet in elevation have a southwest exposure. As a result they are the first to warm up in the spring and often get a two to three week head-start on the Zinfandel from the Nostro Vino Vineyard, the source of the ‘R’ Zinfandel. The Massoni Ranch appealed to me because the grapes develop flavors quickly and have a strong Zinfandel character at lower sugar levels. This allows us to produce a classically flavored Zinfandel at alcohol levels traditionally associated with table wines. This is contrasted with Tom Dillian’s Nostro Vino Vineyard that is the source of our ‘R’ Zinfandel. Tom’s vineyard is on Stiener Road and at 1,600 feet in elevation and with a due North exposure it is the coolest region in the Shenandoah Valley. These grapes take forever to ripen. The resulting wines have a depth and intensity that exceeds that of the ‘Z’ Zinfandel, but then the wine also has considerably more tannin and alcohol. For the Amador County Zinfandel fan we recommend the ‘R’ Zinfandel. For someone looking for a more feminine and delicate version, a ‘Pinot Noir’ of Zinfandels, we offer the ‘Z’.

The 2010 wine has a beautiful garnet color of medium depth. The hues are youthful and bright. The aroma is loaded with raspberry, red currant, and black cherry. The bouquet layers in a veneer of creamy vanilla and mildly toasted oak. The flavors remain true to the aroma’s promise and offer up ripe succulent red fruits wrapped up in a velvety texture. The finish is classic Runquist; smooth and soft with lingering notes of hazelnut. The evening after bottling the 2010 ‘Z’ Margie and I enjoyed it with braised lamb shanks. We think you will too.

Varietal Composition: 92% Zinfandel 8% Petite Sirah, 14.6% Alc., 7.3 g/L TA, 3.38 pH
Oak Regime: 58% American Oak 42% French Oak
Released: May 1, 2012 1,286 Cases Produced Suggested Retail Price: \$24