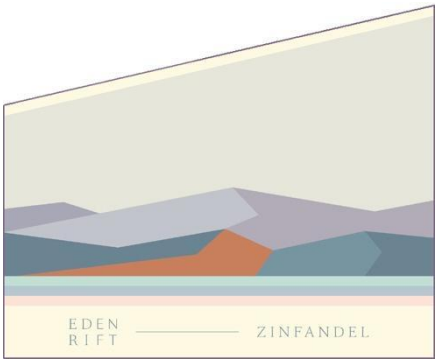
EDEN
RIFT

2023 DICKINSON BLOCK
ESTATE ZINFANDEL, CIENEGA VALLEY



Under Vine Since 1849 - Eden Rift is one of the oldest, continually producing estate vineyards in California. A remote pacific refuge located under the shadow of the Gavilan Mountain Range, the estate rests on the San Andreas Fault and is part of the Cienega Valley AVA. Only 20 miles from the Pacific Ocean, this site benefits from an ideal, temperate maritime climate as well as the coveted calcareous soils required for the cultivation of vivid, energetic wine grapes.

Planted in 1906, the heritage block is a small, 0.7-acre block adjacent to Eden Rift's historic Dickinson House. The gnarled ancient vines are low-yielding and treasured for their concentrated and complex flavors.

VINEYARD NOTES

The Dickinson Block is the oldest block on property. Each vine is head trained, own rooted, and dry farmed. 2018 was the first year that we started training it by *gobelet*, which is a system where the canes are tied up to resemble a chalice or goblet. This allows for dappled sunlight breaching through the canopy.

CELLAR NOTES

Grapes from the historic Dickinson Block were harvested on the morning of October 26th. At the winery, the fruit was hand-sorted by the team on the sorting line before being crushed and de-stemmed. The must was then transferred to a single, small, open-top tank for about two weeks and naturally began fermenting with indigenous yeast, after a five-day cold soak. Cap management consisted of twice daily pumpovers. Once pressed the wine was racked to a total of 3 French oak barrels, a mix of one year, and neutral oak. Ultimately, this rare, small-lot wine was aged approximately 23 months and bottled on September 10th , 2025.

WINEMAKER NOTES

"This old-vine block planted in 1906 has consistently impressed us since we started Eden Rift. It is typically low-yielding and grown in a marginal climate for a California Zinfandel - meaning we are barely able to ripen the grapes - and shows quite inconsistent ripening within the small 0.66 acre block.

The aromatics show a hint of cocoa powder and dried apricots and a depth on the palate that sings tension. It teeters on silkiness and soft tannin, with a nice bright acidity to balance out the tannins, very atypical of modern-day California Zinfandel. There's also a very intriguing waxy pluot character that seems to be the norm for this wine. Winter spices show throughout the wine, but still great for a warm day. The finish has a sexy silkiness that begs for another sip."

2023 ZINFANDEL
DICKINSON BLOCK
CIENEGA VALLEY

HARVEST DATA	
Harvest Date	October 26th, 2023
Blocks	Heritage Selection, Block G
Avg. Tons/Acre	1.57
Brix	27.5

WINE DATA	
Composition	100% massale selection Block G
Fermentation	5 day cold soak, 14 days in 2 ton open top fermenters
Aging	33% Once Used French oak 67% neutral. 23 months
RS	<0.5 g/L
ML	<0.05 g/L
PH	3.48
ALC	14.9%
Bottling Date	September 10th, 2025
Release Date	September 2026
Case Production	82 cases (12x750)
Retail Price	$54

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