

Bodkin

We Few. We Happy Few

In for a Penny, In for a Pound 2014

Winemaker Chris Christensen's Notes:

In for a Penny, In for a Pound is a long name for a wine with an even longer story behind it. In 2014 there was a mid-September rain that threatened to turn our remaining fruit on the vine into botryzised muck. Acting swiftly we were able to make arrangements to get crews out to harvest the remaining Zinfandel and Petite Sirah however there was only one available tank in the winery. If we harvested it all it once we would ferment it all at once! - you know, in for a dime, in for a dollar (In for a Penny, in for a Pound just was a better fit with the branding and all). This co-ferment of 67% Zinfandel and 33% Petite Sirah wasn't the prettiest tank of fruit we saw that year in the fermenter, but there was just something about it that lead us to believe that it had something special going on. At the end of ferment we decided to blend the Zin-Petite tank with the other lots of Zin before barrel aging. However, prior to blending, we decided to pull out 4 barrels for aging on their own, just to see how the co-ferment came around in barrel - you know, it just seemed to have a big upside to it. Well, over the next 16 months in 50% once filled barrels from Canton Cooperage, 50% neutral French barrels something truly special happened. On the nose wine shows it's Petite Sirah parentage with explosive aromas of blueberry and baker's chocolate. On the palate the dark berry dominance continue highlighted by bright acidity (In a red wine - I know, don't be scared, it's how we do things at Bodkin) and supported by sweet vanilla and toffee flavors which extend well into the finish and continue on into the next sip.

Even after 16 months in barrel this wine is still on its way up - if you're looking to age it longer - good on ya' - if you're looking to drink it now - then consider decanting it for 30-45min prior to serving. I think you'll like that.

Variety

67% Zinfandel and 33%
Petite Sirah

Aged

16months in 50% once
filled barrels from Canton
Cooperage and 50%
neutral French barrels

