

**The Crossing**

**2022 Zinfandel**

**Varietal:** 100% Zinfandel

**Vinyard:** Old Oak Vineyard – Willow Creek, Paso Robles
Certified Organic (CCOF)

Originally planted in 1977, this historic vineyard sits in the Willow Creek District of Paso Robles. Now owned by Cathy and Dave Colmar, the 40-acre ranch features 15 acres of Cabernet Sauvignon and additional plantings of Zinfandel and Rhône varieties like Syrah, Grenache, Mourvèdre, and Picpoul Blanc.

The vineyard is named after a majestic 500-year-old oak that still stands on the property. Dry-farmed and head-pruned, the vines grow along Sheepcamp Creek, which inspired the name of the vineyard's signature Zinfandel, *Sheepcamp Creek*. The white blend of Grenache Blanc and Picpoul Blanc is cleverly named *Oveja*, Spanish for sheep—another nod to the vineyard’s playful spirit and natural charm.

**Producer**: Hubba Wines, located in Paso Robles’ Tin City, emphasizes low-intervention, sustainable practices, sourcing grapes from respected vineyards. “The Crossing” is a collaborative project with Lone Madrone Estate Vinyard.

**Color**: A deep ruby or garnet, typical of Paso Robles Zinfandel.

**Aroma**: Expect vibrant notes of raspberry, blackberry, and bramble, possibly with peppercorn, spice (cinnamon or clove), and subtle earthy or floral hints, reflecting Hubba’s focus on expressive, natural wines.

**Palate**: Medium to full-bodied with juicy fruit flavors like cherry, strawberry, and black plum, balanced by fresh acidity and moderate tannins. This Zinfandel is more acid-driven than most California Zins, making it especially food-friendly—perfect with BBQ, pizza, or anything off the grill. Hubba’s minimal-intervention approach shines through in a lively, fruit-forward style with subtle spice and mineral undertones.

**Winemaking**: Likely fermented with native yeasts, minimal sulfur, and aged in neutral or lightly used oak to preserve fruit purity, aligning with Riley Roddick’s philosophy of mindful, natural winemaking.

Alc: 15.8%