



# 2016

## Rock's Edge

zinfandel

### winemaker notes

VARIETY: 100% zinfandel

APPELLATION: Rockpile

DEGREES BRIX AT HARVEST: 25.4 to 28.4

pH: 3.78

ALCOHOL: 14.9%

CELLAR RECOMMENDATION: Enjoy this wine through 2025

**VINIFICATION NOTES:** After an exceptional growing season that produced wonderful color and concentration, we hand-harvested the grapes from Westphall Vineyard of September 16th, and the grapes from Rocky Ridge on September 24th. After destemming, the grapes were give 22 days of skin contact during fermentation, with two pump-overs daily. The wines were pressed when the tannins had developed the ideal mouthfeel. After fermentation, the wine was barreled-down into a combination of 85% French, 10% Hungarian and 5% American oak, with 20% new oak overall.

**VINEYARD NOTES:** The Rocky Ridge Vineyard is perched high above Lake Sonoma and the surrounding hills. Its high elevation, along with the thin, rocky soils that give this area its name, provide an excellent location for growing intense, low-yielding grapevines. The Westphall vineyard in the Rockpile AVA produces smaller clusters with excellent varietal characteristics.

**SENSORY NOTES:** This beautifully structured wine offers a gorgeous mix of sweet and savory elements, with layers of earth and leather underscoring juicy flavors of cherry, strawberry and red licorice. Bright and lively on the palate, but also, rich and mouth-filling, it draws to a long, satisfying conclusion.

#### VINEYARD DETAILS:

CLONE: Mazzoni and Heritage	SOIL TYPE: Thin, rocky soil	ELEVATION: 1200 feet
VINE SPACING: 6x8	YIELD PER ACRE: 2.5 - 3 tons	ROOTSTOCK: St. George
YEAR PLANTED: 1998	TRELLISING STYLE: VSP	IRRIGATION: Drip

CASES PRODUCED: 120 cases

**Bella**  
VINEYARDS & WINE CAVES