2014

Rocky Ridge

zinfandel

winemaker notes

VARIETY: 93% zinfandel, 7% syrah

APPELLATION: Rockpile AVA

DEGREES BRIX AT HARVEST: 28.1

P.H: 3.99

ALCOHOL: 14..8%

CELLAR RECOMMENDATION: Enjoy this wine through 2024

VINIFICATION NOTES: Fruit from the Rocky Ridge Vineyard was picked on Sept. 4th, 2014 and delivered to the winery and crushed at optimal ripeness. Pumpovers were performed twice daily during fermentation. Aging occurred in a combination of French and American oak barrels, with 20% new oak.

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.

SENSORY NOTES: The Rocky Ridge zinfandel opens with a bouquet of sweet spiciness with flavors of dark cherry, and sassafrass and a touch of licorice. It culminates with a soft, long, lingering, voluptuous finish. A wine to be enjoyed for many years.

VINEYARD DETAILS:

CLONE: DuPratt SOIL TYPE: Clay, heavy loam ELEVATION: 1,500 feet

VINE SPACING: 6x8 YIELD PER ACRE: 2-3 tons ROOTSTOCK: 110R

YEAR PLANTED: 2001 TRELLISING STYLE: Cordon IRRIGATION: Minimal drip

CASES PRODUCED: Strictly limited production

RETAIL PRICE: \$45

