



2017

Rock's Edge

zinfandel

winemaker notes

VARIETY: 95% zinfandel 5% syrah

APPELLATION: Rockpile

DEGREES BRIX AT HARVEST: 24.9 to 26.9

pH: 3.91

ALCOHOL: 15.2%

CELLAR RECOMMENDATION: Enjoy this wine through 2027

VINIFICATION NOTES: After an exceptional growing season that produced wonderful color and concentration, we hand-harvested the grapes from Westphall Vineyard of September 12th, and the grapes from Jack's Bench on September 17th. After destemming, the grapes were give 22 days of skin contact during fermentation, with two pump-overs daily. This extended skin contact gives the wine the tannin backbone to match its rich mouthfeel. After fermentation, the wine was barreled-down into a combination of 90% French and 10% Hungarian 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: Dark and layered, this evocative wine offers complexity and structure. Aromas of juicy blackberry mingles with mocha and wet stone. A balanced, juicy mouthfeel delivers cacao and chocolate-covered dark cherry with earthy, rich tannins.

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: 287

Bella
VINEYARDS & WINE CAVES