2018

Hills + Benches

zinfandel

winemaker notes

VARIETY: 95% zinfandel, 5% petite sirah

APPELLATION: Russian River Valley

DEGREES BRIX AT HARVEST: 24.2-25.6

ALCOHOL: 15.3%

CELLAR RECOMMENDATION: Enjoy this wine through 2026

VINIFICATION NOTES: After a beautifully even-growing season that produced wonderful color and concentration, we harvested the grapes for our Hills and Benches zinfandel between September 22nd and October 8th. The grapes were destemmed and put into closed-top fermentation tanks, with twice-daily pump-overs during fermentation. Fruit had an average of 28 days spent on the skins before being aged for 15 months in a combination of 95% French and 5% Hungarian oak barrrels, 20% being new.

VINEYARD NOTES: We created this wine by artfully blending hillside and benchland fruit to make an approachable, balanced wine. Overlooking the Russian River, Big River Ranch Vineyard provides the benchland portion of this blend and benefits from the foggy riverside mornings and warm afternoons. Fruit from Big River was picked in multiple passes to allow for a variance in ripeness which adds depth and complexity to the blend. The hillside portion of this blend comes from Rockpile's rugged, high-altitude vineyard and our neighboring vineyard Collier Falls.

SENSORY NOTES: This crowd-pleasing, energetic wine has alluring black licorice aromas that are matched by blueberry preserves and vanilla on the palette. A soft finish with assertive structure that gives promise to its accessibility in the next few years.

VINEYARD DETAILS:

CLONE: Heritage SOIL TYPE: Sandy loam ELEVATION: 250-1,250 feet

VINE SPACING: 8x8 YIELD PER ACRE: 1.5-2 tons ROOTSTOCK: St. George

YEAR PLANTED: 1905-1996 TRELLISING STYLE: VSP and head-trained IRRIGATION: Minimal drip, dry farmed

CASES PRODUCED: 408 cases produced.

