## 2021 Jack's Bench

## zinfandel

## winemaker notes

VARIETY: 92% zinfandel, 8% syrah

APPELLATION: Rockpile AVA

DEGREES BRIX AT HARVEST: 26.1

pH: 3.59ALCOHOL: 14.90%

CELLAR RECOMMENDATION: Enjoy this wine through 2035

VINIFICATION NOTES: The 2021 growing season yielded a fairly light crop, with the harvest occurring at a typical time, albeit slightly early. A series of hot days in August accelerated the ripening process. The grapes were picked on September 17, 2021, and underwent a 37-day fermentation period in closed-top tanks. This zinfandel was aged for 18 months, with 28% of the barrels being new French oak, imparting a nuanced complexity to the wine.

VINEYARD NOTES: Rockpile is the most extreme vineyard land in the Dry Creek Valley. Famous for its steep peaks and strong winds, it yields absolutely incredible zins. Perched high above Lake Sonoma, the region's scarce water, thin soils and thick rock bed make it difficult for vines to establish their roots. This struggle produces fruit with remarkable intensity and complexity

SENSORY NOTES: This vintage showcases the beautiful intensity of the Jack's Bench style with layers of raisins, stewed plums and blackberry jam aromatics. The palate shows prominent tannins alongside silky, ripe black fruits that linger on the finish.

## **VINEYARD DETAILS:**

CLONE: Various SOIL TYPE: Clay, heavy loam ELEVATION: 1,250 feet
VINE SPACING: 8x8 YIELD PER ACRE: 2.5 tons ROOTSTOCK: St. George
YEAR PLANTED: 2000 TRELLISING STYLE: VSP IRRIGATION: Drip

CASES PRODUCED: 169 cases produced

