

VARIETY: 96% zinfandel, 2% petite verdot, 2% B.R. syrah

APPELLATION: Rockpile AVA

DEGREES BRIX AT HARVEST: 28.4

рн: 3.99

ALCOHOL: 14.8%

CELLAR RECOMMENDATION: Enjoy this wine through 2023

VINIFICATION NOTES: Fruit for the Rock's Edge zinfandel was picked 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.

SENSORY 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.

VINEYARD NOTES: The 2014 vintage produced wines of exceptional quality and the 2014 Rock's Edge is a knock out. The aromatics are sarsaparilla and baking spices. The flavors include Bing cherry, cola, plum, licorice and mushrooms, earthy and dark. It exhibits a wonderful integration of mouth-filling fruit, juicy tannins and sublime acidity producing a wine of great balance and finesse.

VINEYARD DETAILS:

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

VINE SPACING: 6' x 8' YIELD PER ACRE: 2-3 tons ROOTSTOCK: 110R

YEAR PLANTED: 2001 TRELLISING STYLE: VSP PRUNING STYLE: Cordon

IRRIGATION: Minimal drip

RETAIL PRICE: \$55. Extremely limited production

