2015

Rock's Edge

zinfandel

winemaker notes

VARIETY: 100% zinfandel

APPELLATION: Rockpile AVA

DEGREES BRIX AT HARVEST: 28.9

P.H: 3.83

ALCOHOL: 15.0%

CELLAR RECOMMENDATION: Enjoy this wine through 2025

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.

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 Rockpile AVA produces smaller clusters with excellent varietal characteristics.

SENSORY NOTES: The 2015 vintage was a challenging vintage, producing lower yields, smaller berries although intense fruit flavor. The 2015 Rock's Edge is amazing. The aromatics are sarsaparilla and baking spices. The flavors include Dark, Bing cherry, mushroom, earth and minerality. 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 / Mazzoni SOIL TYPE: Thin, rocky soil ELEVATION: 1500 feet

VINE SPACING: 8x8 YIELD PER ACRE: 1.5 tons ROOTSTOCK: 110R

YEAR PLANTED: 2001 TRELLISING STYLE: VSP IRRIGATION: Drip

CASES PRODUCED: Strictly limited production.

RETAIL PRICE: \$58

