



2018

Jack's Bench

zinfandel

winemaker notes

VARIETY: 95% zinfandel, 5% petite sirah

APPELLATION: Rockpile AVA

DEGREES BRIX AT HARVEST: 28.8

P.H: 3.48

ALCOHOL: 15%

CELLAR RECOMMENDATION: Enjoy this wine through 2030

VINIFICATION NOTES: The 2018 growing season yielded exceptional fruit that was picked to allow for ageability in the wine. We harvested early on September 20th to maintain firm tannins and refreshing acidity. Grapes were fermented in closed top tanks, left on the skins for 17 days, and aged in barrel for 26 months in 100% French oak barrels with 30% being new.

VINEYARD NOTES: Rockpile appellation spreads high above Lake Sonoma on thin, rocky soils and steep sloping vineyards. Rockpile appellation is perched on a steep hillside at 1,200 -1,500 feet in elevation and has unique clay and large loamy soil. Jack Jr. vineyard experiences strong winds, causing its dark zinfandel fruit to achieve thicker skins and greater tannin structure. Westphall Vineyard has ideal western sun exposures, red volcanic soil and steep slopes—all of which contribute to the character and complexity of this wine.

SENSORY NOTES: This vintage showcases the beautiful intensity of the Jack's Bench style with layers of baking spices, cocoa nibs 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: 220 cases produced

Bella
VINEYARDS & WINE CAVES