2018

Rockpile

zinfandel

winemaker notes

VARIETY: 95% zinfandel

5% petite sirah

APPELLATION: Rockpile

DEGREES BRIX AT HARVEST: 25.4-27.0

ALCOHOL: 15.5%

CELLAR RECOMMENDATION: Enjoy this wine through 2038

VINIFICATION NOTES: Zinfandel fruit for this Rockpile wine was picked between September 20th and September 26th, hand-sorted and de-stemmed. The fruit spent an average of 23 days in fermentation, on the skins, in closed-top tanks with twice daily pumpovers. The vineyards were aged separately in 90% French and 10% Hungarian oak barrels (18% being new oak) for 26 months before being blended and bottled in December 2020.

VINEYARD NOTES: The infamous Rockpile wine region is known for its high elevation, harsh growing conditions, thin rocky soils and concentrated, deep fruit. This wine was made from four vineyards, each with their own distinct characteristics: 47% Rocky Ridge, 10% Zucherman, 29% Westphall and 5% Jack Jr. Vineyard, with 5% zinfandel and the petite sirah coming from Lily Hill. We chose to pick balanced fruit on the earlier side of average which left the fruit with bright, aromatic profiles and great acidity.

SENSORY NOTES: The winemaking team tasted from barrel after barrel to come up with a wine that showcases the very soul of Rockpile. Bright cranberry aromas are matched with white pepper and slowly evolve into darker and deeper fruits on the palate. Smooth and supple, this tiny-lot wine ends with show-stopping brightness. This wine is a beauty that will cellar extremely well.

VINEYARD DETAILS:

CLONE: St. Peter's Church, DuPratt SOIL TYPE: Thin, rocky, heavy loam ELEVATION: 1,200-1,500 feet

Mazzoni and Heritage YIELD PER ACRE: Various ROOTSTOCK: St. George
VINE SPACING: 6x8 TRELLISING STYLE: VSP IRRIGATION: Minimal drip

YEAR PLANTED: 1998-2001

CASES PRODUCED: 258 cases produced.

