



2018

Rocky Ridge

zinfandel

winemaker notes

VARIETY: 100% zinfandel

APPELLATION: Rockpile

DEGREES BRIX AT HARVEST: 26.0

ALCOHOL: 15.7%

CELLAR RECOMMENDATION: Enjoy this wine through 2033

VINIFICATION NOTES: After a beautiful growing season, Rocky Ridge Vineyard was picked by hand on September 26th in the cool early morning. Fruit went through a full 30-day fermentation in closed-top tanks with twice-daily pumpovers. Delestage was performed mid-way through fermentation to develop mouthfeel and texture. Rocky Ridge was aged in 100% French oak barrels, 20% being new, for 26 months before being bottled in December 2020.

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 the Rockpile AVA produces smaller clusters with excellent varietal characteristics.

SENSORY NOTES: The 2018 Rocky Ridge zinfandel delivers body and major structure, embraced with dark red fruits, blackberries and a core of sarsaparilla. Layered tannins leave a luxurious finish that is seemingly endless. The craggy cliffs these vines are perched on provide intense, low-yielding fruit.

VINEYARD DETAILS:

CLONE: Mazzoni and Heritage

VINE SPACING: 6x8

YEAR PLANTED: 1998-2001

SOIL TYPE: Thin, rocky soil

YIELD PER ACRE: 2.5 tons

TRELLISING STYLE: VSP

ELEVATION: 1,200 feet

ROOTSTOCK: St. George

IRRIGATION: Minimal drip

CASES PRODUCED: 258 cases produced.

Bella
VINEYARDS & WINE CAVES