



2018

Rocks Edge

zinfandel

winemaker notes

VARIETY: 93% zinfandel 7% petite sirah
APPELLATION: Rockpile
DEGREES BRIX AT HARVEST: 25.6 to 26.4
pH AT HARVEST: 3.65-3.74
ALCOHOL: 15.1%
CELLAR RECOMMENDATION: Enjoy this wine through 2031

VINIFICATION NOTES: An ideal 2018 growing season produced Rockpile fruit possessing bright aromatics, firm tannins and good acidity. Westphall and Jack Florence Jr. vineyards were hand-picked at early morning on September 22nd and Rocky Ridge Vineyard on September 26th. The fruit was sorted by hand, destemmed and placed into closed-top tanks for an average of 28 days fermentation with twice-daily pumpovers. After fermentation, the wine was barreled down into a combination of 86% French and 14% American oak, with 29% new oak to age for 16 months.

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 1,500 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: With alluring aromatics that are just beginning to open up, the 2018 Rock's Edge zinfandel showcases black cherries, cassis and milk chocolate. A full-bodied, structured mouthfeel is met with underlying black pepper notes and a brightness that leads into a balanced finish with structured tannins that will soften over time. An incredible finish and a promise of what is to come.

VINEYARD DETAILS:

CLONE: Heritage, DuPratt	SOIL TYPE: Clay, heavy loam	ELEVATION: 1250-1,500 feet
VINE SPACING: 6x8, 8x8	YIELD PER ACRE: 2.5 - 3 tons	ROOTSTOCK: St. George, 110R
YEAR PLANTED: 2000-2001	TRELLISING STYLE: VSP, Cordon	IRRIGATION: Minimal drip

CASES PRODUCED: 191

Bella
VINEYARDS & WINE CAVES