## 2019 **Rocky Ridge**

## zinfandel

## winemaker notes

**VARIETY:** 96% zinfandel 4% syrah

**APPELLATION:** Rockpile

DEGREES BRIX AT HARVEST: 25.3 ph: 3.73

**ALCOHOL**: 14.9%

**CELLAR RECOMMENDATION:** Enjoy this wine through 2030

**VINIFICATION NOTES:** After an ideal growing season that yielded outstanding fruit with great color and flavor, the grapes were harvested by hand, carefully sorted and destemmed. The wines received two pump-overs daily during fermentation and were left on skins for 22 days. After fermentation, the wine was barreled-down into a combination of 90% French and 10% Hungarian oak barrels for 18 months, with 10% new oak overall.

**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. Situated in the heart of the Rockpile AVA, this vineyard produces smaller clusters with excellent varietal characteristics of dark fruit and herbal notes.

**SENSORY NOTES:** This wine equally matches the 95-point 2018 vintage with a core of brooding, powerful fruit. Raspberry leaf and Chambord meet cacao with a touch of eucalyptus. The mouthfeel is entirely enveloping and layers of structured tannins promise incredible longevity and cellaring potential.

## **VINEYARD DETAILS:**

CLONE: Mazzoni and Heritage SOIL TYPE: Thin, rocky soil ELEVATION: 1,200 feet

VINE SPACING: 6x8

YIELD PER ACRE: 2.5 tons

ROOTSTOCK: St. George

YEAR PLANTED: 1998-2001

TRELLISING STYLE: VSP

IRRIGATION: Minimal drip

**CASES PRODUCED:** 230 cases

