



2015 ROCKPILE ZINFANDEL

The Rockpile Appellation, contiguous to Dry Creek Valley, is defined by ridgetops with elevations ranging from 800 to 2,100 feet above sea level. The appellation's size is limited by its rugged terrain. Specializing in hearty red varieties, Rockpile is a perfect site to showcase Sonoma County as the world's premier location for Zinfandel. Steep, well-drained hillsides with shallow, rocky topsoil provide for less-vigorous vines, smaller berries and intensely flavored Zinfandel. The soils are generally comprised of loam to clay loam with a red brown color due to the higher oxidation. It is only 12 to 24 inches deep in the best of the viticultural locations.



VINEYARDS

Rockpile Vineyard in the Rockpile AVA of Dry Creek Valley.

VINTAGE

2015 was one of the earliest harvests on record in Sonoma County. Although the summer was generally mild, spring's dry warm weather accelerated vine development, ultimately producing smaller berries and concentrated flavors. Sustained warm weather coupled with depleted water reserves culminated with a furiously paced compact harvest that was completed before the end of September, producing a vintage of exceptional quality.

VINEYARD REGIMEN

Our standard farming protocol was performed: shoot suckering, multiple canopy leafing passes, weak shoot fruit removal, removal of all touching clusters, veraison thinning and post-veraison touch-up pass.

FERMENTATION REGIMEN

100% small, open-top fermentation with punch-down maceration by hand 9 days. All wines completed primary fermentation and underwent malolactic fermentation in barrel. The wines were assembled after 14 months of aging and returned to barrel for 1 month to coalesce.

FOOD AFFINITIES

Grilled, lean meats such as
Beef Tenderloin, Pork Loin
or Rack of Lamb

Meaty pasta sauces like Bolognese

Aged goat cheese or gruyere

TASTING NOTES

Aromas of spice box, leather and
black cherry

Intense flavors of currant, cassis and
Zinfandel's briary essence

Focused acidity and an extremely
long finish

HAND-HARVESTED

Sept. 1 - 14, 2015

AVERAGE BRIX AT HARVEST

25.2°

BARREL REGIMEN

Barrel-aged 14 months in 15% new French
oak; neutral barrels were a mixture of French
and American oak

CASE PRODUCTION

1,622

VARIETAL COMPOSITION

100% Zinfandel

ALCOHOL

14.8%

RELEASE DATE

November 2017

PRICE

\$40

