

SINCE 1895
SEGHEGIO
Family Vineyards

2016 ROCKPILE ZINFANDEL

ROCKPILE VITICULTURE AREA

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 and are only 12 to 24 inches deep in the best of the viticultural locations.

VINEYARDS

The grapes for our Rockpile Zinfandel come from Westphall Ranch and Mauritson Campground Vineyard in the Rockpile appellation. Seghesio is proud to work with the Glockner and Mauritson families, the two founding growers of the appellation. Similar to the Seghesio family, the Mauritsons have been farming in Sonoma County for five generations.

VINTAGE

2016 harvest began early and went by quickly. 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.

WINEMAKING

Multiple harvest dates from a single vineyard allows us to layer flavors based on differing maturity levels in the fruit. The grapes were fermented in small, open-top containers with punch-down maceration by hand for 9 days. All wines completed primary fermentation and underwent malolactic fermentation in barrel. The wines were assembled after 12 months of aging and returned to barrel for 1 month to coalesce.



SIP & SAVOR

Aromas of currant, cassis and spice box give way to a palate of freshly picked ripe cherry and hints of earth. Fine tannins, an elegant mouthfeel and focused acidity lead to a long finish, creating a delightful wine to pair with cured meats, duck confit, and roasted pork loin, as well as cream-based pastas and semisoft cheeses.

VARIETAL COMPOSITION	100% Zinfandel
HARVEST	September 11–24, 2016
AGING	14 months in 15% new French oak, 85% neutral French and American oak
ALCOHOL	15.5%
PRODUCTION	2485 cases
RELEASE DATE	September 2018
PEAK ENJOYMENT	3–5 years
PRICE	\$50

