



2012 ROCKPILE ZINFANDEL

Since Edoardo Seghesio's first planting of Zinfandel in Sonoma County in 1895, Seghesio Family Vineyards has sought out sites that showcase Sonoma as the world's premier appellation for Zinfandel. Rockpile, a narrow ridge 1,200 feet above Dry Creek Valley, is just one of those areas. Steep, well-drained hillsides with shallow, rocky topsoil provide for less-vigorous vines, smaller berries and intensely flavored Zinfandel.



VINEYARDS

Three ridgetop vineyards in Rockpile AVA

VINTAGE

2012 brought a long and moderate growing season without any major weather incidents on the heels of two very cool vintages.

VINEYARD REGIME

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 REGIME

69% small, open-top fermentation with punch-down maceration by hand 10 to 11 days; 31% closed-top fermentation with remontage (pumpover) and delestage (rack and return), which lasted 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 3 months to coalesce.

FOOD AFFINITIES

Hearty beef, spicy red sauce pasta and dry-rubbed barbecue

TASTING NOTES

Aromas of spice box and red fruit

Intense flavors of currant, candied apple and Zinfandel's briary essence

Soft entry with focused acidity and an extremely long finish

HAND-HARVESTED

Westphall Vineyard: Oct. 23-24, 2012 – 56%

Pritchett Peaks Vineyard: Oct. 6, 2012 – 33%

Mauritson Campground Vineyard:

Oct. 7, 2012 – 11%

AVERAGE BRIX AT HARVEST

25.3°

BARREL REGIME

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

VARIETAL COMPOSITION

100% Zinfandel

ALCOHOL

14.8%

RELEASE DATE

May 2014

SRP

\$38

