



2013 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 800 to 2,100 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

The 2013 growing season began early with hardly any rainfall and few significant heat spikes. These ideal grape growing conditions produced wines with a great balance of acidity and sugar, good tannin structure, and excellent fruit flavors.

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

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 12 months of aging and returned to barrel for 1 month 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: Sept. 15-18, 2013 – 67%

Pritchett Peaks Vineyard: Sept. 9, 2013 – 19%

Mauritson Campground Vineyard:

Sept. 8, 2013 – 14%

AVERAGE BRIX AT HARVEST

26.2°

BARREL REGIME

Barrel-aged 12 months in 15% new French oak; neutral barrels were a mixture of French and American oak

CASE PRODUCTION

2,522

VARIETAL COMPOSITION

100% Zinfandel

ALCOHOL

14.8%

RELEASE DATE

May 2015

PRICE

\$38

