

SINCE 1895  
**SEGHESIO**  
*Family Vineyards*

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## 2017 ROCKPILE ZINFANDEL

### ROCKPILE VITICULTURE AREA

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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

The 2017 winter saw roughly double the average rainfall totals, ending a five-year extended drought condition in the region. This led to abundant vegetative growth in the spring as soils were saturated well through bloom. Extreme heat beginning in April provided hints at what would become another record-breaking year of temperatures throughout the growing season. Harvest kicked off August 31 with ten consecutive days over 100°F. This was followed by a significant cooling trend which allowed for added hang time, leading to increased flavor development.

#### WINEMAKING

100% small, open-top fermentation with punch down maceration by hand 9 days. All wines completed primary fermentation and underwent malolactic fermentation in barrel.



#### SIP & SAVOR

This wine is effusive with notes of black raspberry, red currants and cracked black pepper. Supple on the palate, a full body with structured tannins support a long and elegant finish. Rockpile Zinfandel will pair splendidly with meaty pasta sauces such as Amatriciana, as well as grilled pork chops with salsa verde. An aged Gouda would be a great fit on a cheese board.

<b>VARIETAL COMPOSITION</b>	100% Zinfandel
<b>HARVEST</b>	September 2017
<b>AGING</b>	Aged 16 months in 18% new French oak.
<b>ALCOHOL</b>	15.4%
<b>PRODUCTION</b>	1385 cases
<b>RELEASE DATE</b>	September 2019
<b>PEAK ENJOYMENT</b>	Cellaring potential through 2025.
<b>PRICE</b>	\$50

