

The Zinfandel vines planted along the mountain ridgetops of the Rockpile AVA struggle to thrive in the shallow, iron-rich, red rocky soils of the region. These vines produce low yields of small, highly-concentrated grapes that make rich, muscular, and mineral-driven wines. Rockpile Zinfandel is highly-sought-after both for its intensity and its scarcity.



VINTAGE

The start of the 2019 growing season was wet, however the silver lining to a wet winter and spring is healthy cover crop growth and a full soil profile. By April, rain had started to slow and the soils dried out a bit, allowing us to add large amounts of organic matter back to the soils. Now all we needed was a little more rain to help break down all that “good stuff”. The month of May did not disappoint and we received an additional 5 inches of rain. This topped off the soil profiles and aided in setting up the year for success! The summer was marked by warm days and cool nights. With healthy soils and good weather, bloom went well and our vineyards set a very nice balanced crop. Irrigation was held to a minimum throughout the growing season. Moderate temperatures into mid-September led to a gradual ripening curve for the grapes approaching harvest dates, allowing for a methodical harvest, preserved bright fruit flavors and refreshing acid structure in the wines. The wines also showcase a fully ripe, soft tannin structure that extended gradual ripening promotes. By the end of the third week of October, we had wrapped up harvest and changed gears to prepping for Vintage 2020!

VITICULTURE & WINEMAKING

The grapes for our Rockpile Zinfandel come from Westphall Ranch and Mauritsen Campground Vineyard in the Rockpile appellation. Seghesio is proud to work with the Gloeckner and Mauritsen families, two of the founding growers of the appellation.

The grapes were handpicked and sorted at the winery to achieve optimal uniformity in the fermentor. They were then delivered to open top tanks without pumping and punched down by pneumatic assisted device for the duration of the fermentation. Fermentation lasted 10 days on the skins, then the wines were drained to barrel to complete primary fermentation and malolactic fermentation. The four vineyard blocks that make up this blend were blended after 10 months and returned to barrel for the remainder of aging. Barrel aged 16 months in 14% new French oak, 86% neutral French and American oak, and 11% Puncheons.

SIP & SAVOR

Beautifully expressive, this wine features notes of fig, black raspberry and warm vanilla on the nose. The wine is richly textured, juicy and rich on the entry and supple on the palate with notes of dark chocolate, Bing cherry, red fruit and licorice spice. Tangy minerality gives way to a long, vibrant finish. Pair this wine with rich meats such as Lamb sugo, pasta Amatriciana, or an herb-crusted pork loin. For a little fun, throw a tangy Irish cheddar on your burger or cheese board. This wine is highly enjoyable now and for at least the next 5 years.

ANALYSIS

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|----------------|-----------------|
| VARIETALS | 15.3% |
| 100% Zinfandel | TA |
| PH | 6.3 grams/liter |
| 3.84 | |

ALCOHOL

KEY FACTS

- The Rockpile AVA is fairly new, established in 2002, and consists of approximately 160 acres of vineyards.
- The vineyards are planted 800 feet above sea level along the western ridges above Dry Creek Valley.
- V2017 received 93 points from Wine Spectator.