



# Rockpile Zinfandel 2018



APPELLATION: Rockpile

ALCOHOL: 15.5%

PH: 3.77

T/A: 6.1 G/L

AGING: 17 MONTHS IN 20% NEW  
FRENCH OAK

## IN THE VINEYARD

The Rockpile AVA of Sonoma County is a remote region ranging in elevations from 800 to 1200 feet, allowing for plentiful sunlight with less fog, thanks to an inversion layer created by nearby Lake Sonoma. The rocky hillsides stress the vines which results in small grape yields and concentrated, intense flavors.

## ABOUT THE VINTAGE

2018 was a near picture-perfect growing season that began in late February followed by a mild Spring yielding uniform grape clusters. Temperatures remained moderate to cool throughout the season with 2018 being considered one of the coolest vintages of the past decade. The cooler temperatures allowed for a longer hangtime resulting in an even and temperate harvest maintaining ideal acid levels and balanced concentrated fruit flavors. The grapes were harvested on September 10.

## TASTING NOTES

A dark red in the glass, this 2018 Rockpile Zinfandel opens with intense aromas of raspberry, blueberry and black pepper. Robust and textured flavors of dried herbs, cedar and black plum coat the weighted palate. Dense tannins and good structure are followed by a long finish.