



2014 Rocky Reserve® Zinfandel

Florence Vineyard, Rockpile

Overview

The name for our reserve wine, Rocky Reserve®, comes from the deep red, rocky soils of the Florence Vineyard, 1400 feet above Lake Sonoma and Dry Creek Valley. This is a more elegant and restrained Zin, worthy of five or more years of cellaring, though it is packed with fragrant black and blue berry fruits.

Vintage Notes

2014 was a warm and very dry year. Fortunately these grapes love heat and the struggle of the drought has produced beautifully dense fruit flavors. Due to the heat Rocky was harvested two weeks earlier than usual but the result is an elegant tension of acid and concentrated fruit flavor. The Zinfandel spent four days in a cold soak prior to fermentation and we déléstaged (the process of racking the wine and returning it to the skins) seven times during fermentation before the wine was at 15°Brix. Total maceration time was fifteen days—enough time to develop beautiful phenolic structure in the wine.

Winemaker's Tasting Notes

Nice dark-red in color, big blueberry-blackberry fruit, spicy-chocolatey oak, nicely focused acidity enhances mineral flavors, elegantly structured tannins for aging, super plush long finish!

Tech Notes

Harvest Date:	September 9, 2014
Appellation:	Florence Vineyard, Rockpile - Sustainably Grown
Brix at Harvest:	27.6°Brix
Varietal:	86% Zinfandel, 14% Petite Sirah
Cellar Storage/Aging:	20 months in barrels: 60% French, (33% new, 27% neutral); 40% American (30% new, 10% neutral)
Alcohol:	14.8%
TA:	0.63 gm/100ml
pH:	3.60
Bottling Date:	May 10, 2016
Case Production:	537 cases

