
2007 Rockpile Zinfandel

With our family's first planting of Zinfandel in Sonoma County in 1895, we began to seek out vineyards which showcase Sonoma as the world's premier appellation for Zinfandel. Rockpile, a narrow ridge some 1200 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.



Vineyard Location	Dry Creek Valley atop Rockpile Ridge
Vintage	“Best Vintage to Date!” is the quote from a winemaker who seldom speaks in superlatives. With a drought in the beginning of the season, an abundant crop was set in a tight window yet, only half of the crop made it to maturity. A dry, moderate growing season punctuated by a heat wave in August provided intensely flavored fruit.
Vineyard Regime	Crop thinning at 75% and 95% veraison removes latent, stacked and weak shoot clusters. A touch-up pass just prior to harvest is an important part of farming in Rockpile.
Hand-Harvested	September 6 and 16, 2007
Average Brix at Harvest	26.6°
Fermentation Regime	Fermented in 6-ton open top stainless steel fermenters with hand punch-down maceration for 11 days
Barrel Regime	Barrel-aged 11 months in 50% American and 50% French oak (30% new)

Alcohol – 15.6%

Release Date – March 2009

Winemaker Notes:

- 🍷 Scents of raspberries and mulling spices
- 🍷 Medium-bodied and elegant with flavors of raspberries and black currants
- 🍷 Slight black-pepper notes with a hint of clove and dried herbs
- 🍷 High elevation acidity adds structure and synergy
- 🍷 Rockpile's underlying minerally earth character and good balance

-- **Ted Seghesio**