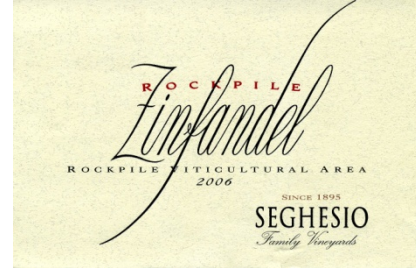

2006 Rockpile Zinfandel

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	2006 was our latest vintage since 1981. A late bud break followed by virtually daily rain in April set the vines behind. Fortunately, the tightest bloom window in a decade set a more uniform crop. Summer's heat wave was moderated by a mild August and September enabling the grapes to develop optimum flavors and soft ripe tannins.
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 29-October 14, 2006
Average Brix at Harvest	26.4°
Fermentation Regime	Fermented in 6-ton open top stainless steel fermenters with hand punch-down maceration
Barrel Regime	Barrel-aged 11 months in 75% American oak and 25% French Oak; 30% of the barrels were new
<hr/> <i>Alcohol – 15.1%</i> <i>Release Date – May 2008</i> <hr/>	

Winemaker Notes:

- 🍷 Brambly, spicy scents
- 🍷 Minerally mountaintop shale earth tones
- 🍷 Spicy cherry, blackberry flavors buffeted by dried herbs
- 🍷 Warm breezes induced a plummy quality
- 🍷 Sweet, polished tannins with juicy acidity
- 🍷 Clove and anise spices extracted from oak aging
- 🍷 Rockpile style – lustrous, explosive ripe fruit
- 🍷 Full-bodied and decadent

-- **Ted Seghesio**