

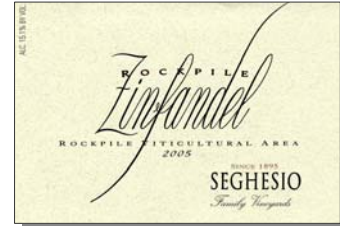
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## 2005 Rockpile Zinfandel

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*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.*

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Vineyard Location	Dry Creek Valley atop Rockpile Ridge
Vintage	2005 was both the coolest and longest growing season in recent memory. Moderate weather from July to mid-September (temperatures seldom eclipsed 80°F) created ideal ripening conditions allowing the fruit to mature slowly and evenly.
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 27-30, 2005
Average Brix at Harvest	26.1°
Fermentation Regime	50% in 6-ton open top stainless steel fermenters with hand punch-down maceration; 50% pump-over fermentation in closed top stainless steel tanks with 7 days of delestage
Barrel Regime	Barrel-aged 12 months in 75% American oak and 25% French Oak; 30% of the barrels were new.
<i>Alcohol – 15.1%      Release Date – July 2007</i>	

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### **Winemaker Notes:**

- ☉ Multilayered blend of two neighboring vineyard sites provides a complex medley of fruit including dark berries and a briary essence
  - ☉ Flavors of warm boysenberry pie and pomegranate jamminess
  - ☉ Notes of anise and cinnamon from optimal barrel aging add depth and complexity
  - ☉ Undertones of shale earthiness
  - ☉ Warm days, evening breezes, cool nights and extended hang-time preserved a succulent acidity and ripe, integrated tannins
- Ted Seghesio**