

2022 Zinfandel Rocky Ridge Vineyard, Rockpile



History

The Rockpile appellation is located in a tiny corner of the northernmost Dry Creek Valley and is famous for the flavorful Zinfandels that are grown on its rocky, arid slopes. Some of Sonoma County's most recognized Zinfandels are grown in Rockpile--including those from wineries such as Biale, Bedrock, Bella, Rosenblum, Carol Shelton, Mauritsen, and more. We consider ourselves lucky to have purchased a few tons of exceptional Zinfandel from the Rocky Ridge Vineyard, one of the first vineyards encountered when heading north on Rockpile Road.

Production

In 2022 the grapes had very little water available to them, and the crop was reduced almost by half. The grapes ripened relatively quickly, and we harvested the grapes on the 11th of September. In the fermenter, the wine turned inky black within a day or two of crushing.

Initially, we hand-sorted the grapes on a conveyor, to eliminate any leaves or imperfect fruit. The crushed grapes were then fermented using only the natural yeast population on the grapes to conduct the fermentation. At dryness, the wine was gently pressed in a membrane press and pumped to 40% new and 60% 2-year or older 60 gallon French oak barrels.

During blending trials before bottling, we decided that a tiny amount of Petite Sirah helped with the complexity and texture of the wine.

Production Notes :

Varietals

96% Zinfandel
4% Petite Sirah

Appellation

Rockpile AVA,
Dry Creek Valley,
Sonoma County

Alcohol

14.8% by vol.

Time in oak

14 months

Oak

40% new French oak
60% older French
puncheons

Production

95 cases

Optimum time for consumption

2024-2046

Tasting Notes:

Color: Reddish-purple

Aroma: Blackberry, plum, pomegranate, herbs de Provence, licorice.

Taste: Ripe blackberry, black cherry, cassis, licorice. Notes of black pepper, mocha, and chocolate. Very long, spicy, fruit-driven finish; great aging potential.