

Rock Wall

WINE COMPANY

2014

ZINFANDEL

FLORENCE VINEYARD

VINEYARD NOTES

Planted in 2003 by Jack Florence, these vines are a clone from the old Seghesio ranch. The vineyard is situated on the northern tip of the Dry Creek Valley and is planted in rockyriverbed soil.

PRODUCTION

We picked these fabulous grapes on September 17th, 2013. We crushed them into macro bins on top of 10% whole cluster fruit for some extra skin contact. We inoculated the bins using two different yeast strains. Half of them got MT yeast and half of them got BM4x4 yeast. All the bins had a nice, healthy 12 day fermentation and then we pressed the wine off of the skins. After settling off of gross lees we transferred the wine to another tank where we inoculated with malolactic culture. The next day we came down to 12 barrels, four of which were new French oak.

WINEMAKER COMMENTS

Bright, fruity aromatic salutations of black raspberry, milk chocolate dipped strawberry, festive cinnamon, coconut macaroon and white pepper emerge from the glass accompanied by delicious flavors of blackberry bream, cherry pie, lavender, toffee and a Tahitian vanilla bean finish. YUM.

TECHNICAL SPECIFICATIONS

APPELLATION

Dry Creek, Sonoma County

COMPOSITION

100% Zinfandel

ALCOHOL

15.4%

PH

3.78

TOTAL ACIDITY

.64g / 100ml

BARRELS

15% new french oak,
15% new American oak
70% neutral oak

CASES PRODUCED

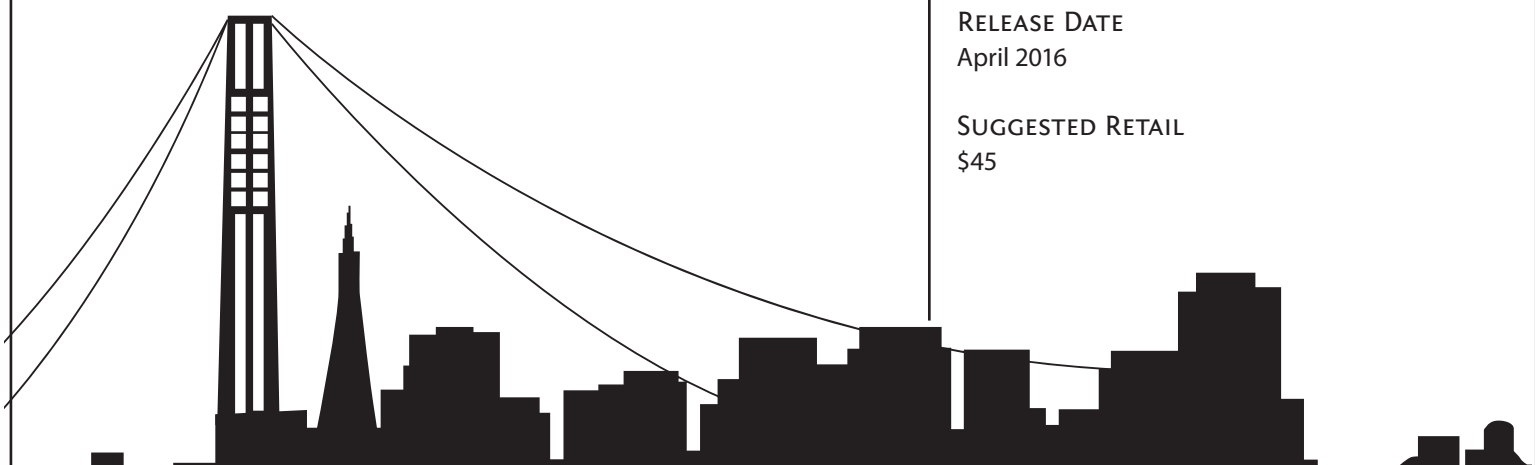
217

RELEASE DATE

April 2016

SUGGESTED RETAIL

\$45



2301 MONARCH STREET • SUITE 300 • ALAMEDA, CA 94501
T: 510-522-5700 • F: 510-522-5701 • RockWallWines.com