

Rock Wall

WINE COMPANY

2014

ZINFANDEL

PEARL HART RESERVE

VINEYARD NOTES

Pearl Hart is the only known female stagecoach robber. Legend has it that after she robbed a stagecoach she would give the occupants back enough money to eat and return home safely. The Vineyard where we source the fruit is located in Antioch. This vineyard was planted in 1888 and civilization developed around it. The vines are all head trained and own-rooted and planted in sandy soil. Many of the Zin vines appear to have Carignane and Alicante Bouschet grafted onto them. It is common in Contra Costa to see these varieties interplanted throughout the vineyard, but grafted on is pretty unique. And the result is pretty exciting.

PRODUCTION

We picked this fruit on September 2nd, 2014 and crushed it into a tank. I cold soaked the fruit for five days with two pump-overs per day to enhance the extraction process. On day six I inoculated this fruit with BM4x4 which is a Brunello Montalcino yeast isolate. I love this yeast for Zin because it really allows the berry characters to shine. We got the fermentation up to 91 degrees Fahrenheit which is perfect to do a little heat extraction and bring out all the juiciness in this Zin. After a healthy 14-day fermentation we pressed this lot into tank and I inoculated with malolactic bacteria to encourage the malolactic fermentation to occur. We racked off of the press lees and down to 80% new French oak and 20% new American oak.

WINEMAKER COMMENTS

Rarely do I allow a wine to sit in so much new oak for such a long duration, but this wine kept getting more and more complex and sophisticated the longer it aged. Although Pearl Hart wasn't sweet and nice, this Zinfandel smells like ripe cherry and spice. The wine from these "Ancient Vines" exhibits flavors of berry pie, pipe tobacco, saddle leather, blackberry, black tea, honey and a hint of cherry blossom. It is my pleasure to present to you the Pearl Hart Reserve Zin. She is a rare beauty, please enjoy.

TECHNICAL SPECIFICATIONS

APPELLATION

Contra Costa County

COMPOSITION

80% Zinfandel

12% Carignane

8% Alicante Bouschet

ALCOHOL

16.2%

pH

3.61

TOTAL ACIDITY

0.67g / 100ml

BARRELS

80% new French oak

20% new American oak

CASES PRODUCED

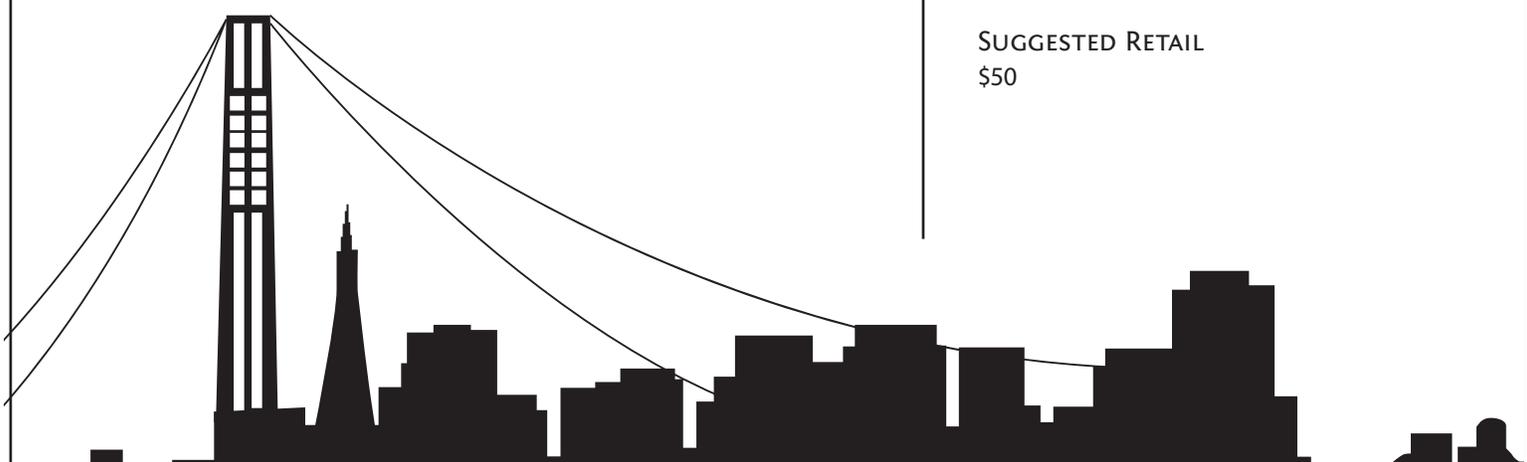
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RELEASE DATE

Oct. 2016

SUGGESTED RETAIL

\$50



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