

Rock Wall

WINE COMPANY

2015

JULIE'S ZINFANDEL

VINEYARD NOTES

Nestled in the Red Hills of Lake County, California, at an elevation of 2,300 feet is Black Rock Ranch. The ranch is named after the large deposits of shiny obsidian rock exposed throughout the volcanic soils. Nils Venge planted the vineyard beginning in 1995. At that time, there were only a few other growers in the Red Hills Region. The volcanic soils in this area are suitable for red varieties, so the choice was made to plant Zinfandel and Petite Sirah. Their head-pruned vines yield a hearty grape.

Production

We picked this fruit at the end of September in 2015. 2015 was an outstanding growing year throughout California, and this fruit was perfect. We crushed it into macro bins and gave it a three-day cold soak. Then, we brought the bins out into the warm Alameda sunshine and let them warm up before inoculation. We inoculated with BM4x4 and D80 yeast strains. The fruit had a healthy 14-day fermentation and then we pressed the delicious wine out of it. Post fermentation, we inoculated with malolactic bacteria and racked the wine down to 20% new French oak and 10% new American oak.

Winemaker Comments

This wine smells like s'mores! We aged this charming Zinfandel in oak for 18 months before bottling it in January of 2017. The result is a decadent wine with aromas of s'mores (as indicated), ripe strawberry, pomegranate, cappuccino and white pepper followed by flavors of raspberry, blueberry, graphite and those beautiful iron rich flavors imparted by the volcanic red soil.

TECHNICAL SPECIFICATIONS

APPELLATION
RED HILLS
LAKE COUNTY

COMPOSITION
95% ZINFANDEL
5% PETITE SIRAH

ALCOHOL
15.50%

PH
3.49

TOTAL ACIDITY
0.56g / 100ml

BARRELS
20% New French oak
10% New American oak
70% Neutral oak

CASES PRODUCED
487

RELEASE DATE
April 2017

SUGGESTED RETAIL
\$25



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