

Rock Wall

WINE COMPANY

2015

ZINFANDEL

MONTE ROSSO VINEYARD

VINEYARD NOTES

California Zinfandel aficionados have long revered bottlings of the varietal from the legendary Monte Rosso Vineyard in the Sonoma Valley AVA. It is located on the southwest side of the Mayacamas mountain range, near the town of Agua Caliente where the vineyard elevations range from 700 to 1240 feet. The name Monte Rosso means 'red mountain' which is quite apparent if one looks at the color of the ground soil, it is truly red. Now owned by Gallo, this prestigious vineyard is sought after by many, but only garnered by a few lucky folks. Our block in the beautiful Monte Rosso vineyard has 116-year-old vines that are head trained and super gnarly

Production

We picked this fruit on August 26th, 2015 which, for us, was the earliest on record for this vineyard. We crushed the fruit into macro bins and inoculated with two different yeast strains, in addition to the native fermentations that were already sporadically occurring because of the native yeast present on the fruit from the vineyard. Native Monte Rosso yeast...we'll take it! I wanted to extract flavor and tannin a little more than I normally do with this vintage, so I allowed the fermentations to get up to 92 degrees Fahrenheit. I usually move the bins into the shade if they creep towards 90 degrees to keep the yeasties happy. The result from the heat extraction is, the best Monte Rosso I have ever made. To enhance the already robust and gorgeous flavor profile I put it down to rest in 50% new French oak which is more oak than I usually do as well, but I used super tight grain barrels, so the oak extraction process was slower. The other 50% of the barrels were two and three times used American oak, which still gave great flavor.

We allowed it to age for one year before bottling.

Winemaker Comments

Outstanding aromas of the ripest raspberry, strawberry, and the unmistakable minerality of red iron oxide soils of the Monte Rosso site emanate from the glass followed by flavors of honeycomb, milk chocolate, coconut and ripe berry pie.
Damn, that's a delicious wine.

TECHNICAL SPECIFICATIONS

APPELLATION

Sonoma Valley Reserve

COMPOSITION

100% Zinfandel

ALCOHOL

15.2%

pH

3.34

TOTAL ACIDITY

0.61g / 100ml

BARRELS

50% New French oak

50% Two-three year-old American oak

CASES PRODUCED

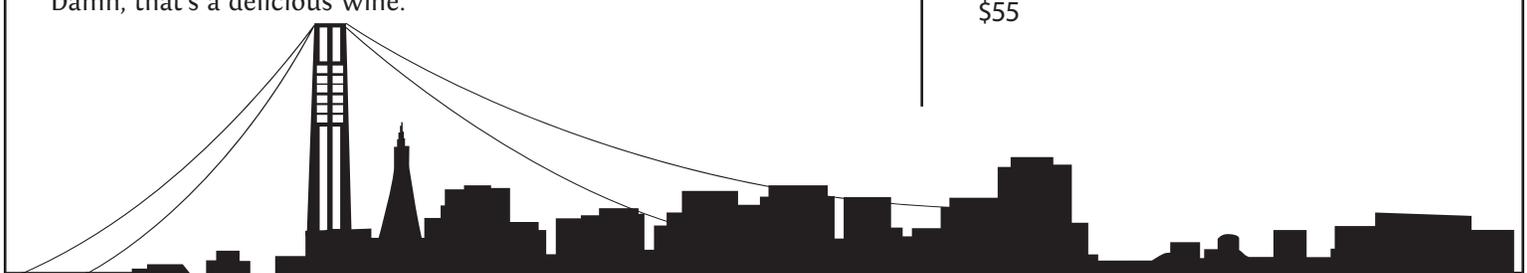
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RELEASE DATE

August 27th

SUGGESTED RETAIL

\$55



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