

Rock Wall

WINE COMPANY

2016

CUVÉE EXCEPTIONNELLE

ZINFANDEL

VINEYARD NOTES

This Zinfandel is a blend created from small lots of Zinfandel grown all over Northern California. This blend characterizes a refined, elegant expression of what California Zinfandel can be.

Production

All of the lots of Zinfandel for this beautiful cuvée were picked at optimal ripeness. Each one was fermented in macro bins using various yeast strains including D80, RP15, BM4x4 and a new one that I love called Alchemy IV.

All lots were given two punch-downs per day, and pressed off upon dryness. Once the wines were in tank, we inoculated with malolactic bacteria to encourage the conversion of malic to lactic acid. We barreled down the lots and then began the process of potential blends for the cuvee until we came up with something exceptional.

Winemaker Comments

We have isolated the most complimentary favor profiles from distinctly different AVA's to make this cuvee intricate, and layered with our favorite Zinfandel characteristics. This Zinfandel exhibits jammy, yet delicate aromas of strawberry jam, white pepper and marshmallow and then gives way to flavors of raspberry, blackberry pie, ripe cherry, cinnamon and nutmeg.

TECHNICAL SPECIFICATIONS

APPELLATION

California

COMPOSITION

100% ZINFANDEL

ALCOHOL

15.2%

Residual Sugar:

0g/100ml

pH

3.54

TOTAL ACIDITY

0.61g / 100ml

BARRELS

15% new French oak

15% new American oak

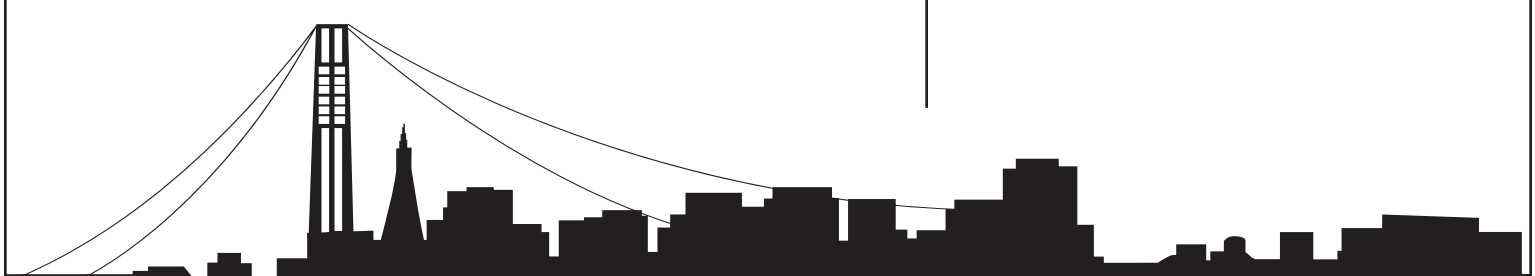
70% neutral oak

RELEASE DATE

September 2017

SUGGESTED RETAIL

\$18



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