

Rock Wall

WINE COMPANY

2015 ZINFANDEL RESERVE PEARL HART

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 this 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 vineyards, but grafted on is pretty unique and exciting.

PRODUCTION

Pick Date: 9/16/2015

Yeast: D80 and BM4x4

Fermentation: 18-day fermentation, fermented in stainless steel tank with two pump overs daily and also in macro bins with two punch downs daily

Malolactic: Elios 1 on 10/6/2015

Bottled: June 2017

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 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 130-year-old Ancient Vines exhibits flavors of berry pie, pipe tobacco, saddle leather, blackberry, black tea, honey, and a hint of cherry blossom.

TECHNICAL SPECIFICATIONS

APPELLATION

Contra Costa County

COMPOSITION

80% Zinfandel

12% Carignane

8% Alicante Bouschet

ALCOHOL

16.2%

PH

3.61

TOTAL ACIDITY

0.61 / 100ML

BARRELS

80% new French oak


20% new American oak

RELEASE DATE

June 2017

SUGGESTED RETAIL

\$50



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