

Rock Wall

WINE COMPANY

2016

ZINFANDEL

ALEGRIA VINEYARD

VINEYARD NOTES

When Bill and Betsy Nachbaur purchased Alegria Vineyard in 1990, they became stewards of a century-old fieldblend Zinfandel vineyard, located in Healdsburg, in the Russian River Valley. They learned from public records that the vines were planted in 1890, and there were grapevines on the property in the 1880s. Today, Alegria Vineyards has 26 acres planted with many lesser-known varieties, about 40 in all. Alegria means “joy” in Spanish, and as the Nachbaur’s always say, “May this wine bring Alegria to your life!”

PRODUCTION

PICK DATE: 10/7/2016

YEAST: D254

FERMENTATION: 12-day fermentation in stainless steel tank with no extended maceration

MALOLACTIC: Elios1 added to tank post-alcoholic fermentation

BOTTLED: 7/2017

TECHNICAL SPECIFICATIONS

APPELLATION

Russian River Valley

COMPOSITION

75% Zinfandel

25% field blend of 22+ varieties

ALCOHOL

14.46%

PH

3.56

TOTAL ACIDITY

0.64G / 100ML

BARRELS

70% neutral oak

15% new French oak

15% new American oak

RELEASE DATE

November 2017

SUGGESTED RETAIL

\$45

WINEMAKER COMMENTS

I LOVE old school field blends like this. This particular one includes more esoteric grape varieties like Alicante Bouschet, Carignane, Tannat, Palomino, Peloursin, Dolcetto, Muscat Noir, and the list goes on. They all influence this amazing Zinfandel that is grown on ancient vines planted in 1890. Juicy blackberry, pomegranate, nutmeg, and honey guide the aromatics followed by flavors of berry pie, ripe plum, white pepper, raspberry, and cappuccino.

