

Rock Wall

WINE COMPANY

2016 ZINFANDEL MAGNUM JESSE'S VINEYARD

VINEYARD NOTES

Most of our Zinfandels are vineyard designates, and in Jesse's case, it is not only a vineyard designate, it is an homage. Jesse was the 97-year-old farmer who farmed the 130-year-old Zinfandel vines out in Oakley, in Contra Costa County. Jesse passed away, but when I used to see Jesse, he would tell me, "Don't put my name on the bottle unless it's the good stuff." So, we followed orders.

PRODUCTION

Pick Date: 9/6/16

Yeast: D80

Fermentation: 16-day fermentation in macro bins with two punch downs daily

Malolactic: Elios 1 on 9/28/2016

Bottled: 1/2018

WINEMAKER COMMENTS

Aromas of dusty cocoa, pipe tobacco, blackberry, saddle leather, and milk chocolate jump from the glass followed by flavors of cherry pie, pipe tobacco, and a toasted marshmallow finish.

TECHNICAL SPECIFICATIONS

APPELLATION

Contra Costa County

COMPOSITION

98% Zinfandel

2% Carignane

ALCOHOL

15.59%

PH

3.48

TOTAL ACIDITY

0.56G / 100ML

BARRELS

70% Neutral oak

15% New French oak

15% New American oak

RELEASE DATE

August 2018

SUGGESTED RETAIL

\$75