

Rock Wall

WINE COMPANY

2016

ZINFANDEL RESERVE

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. The vineyard 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. 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 September 5th, 2016. We crushed the fruit into macro bins and inoculated with two different yeast strains; native fermentations 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. To enhance the already robust and gorgeous flavor profile, I put it down to rest in 30% new French oak and 30% new American oak. This wine completed malolactic fermentation.

WINEMAKER COMMENTS

This beauty has aromas and flavors of briary raspberry, honeycomb, milk chocolate, cacao, strawberry and beautiful spice from the oak. This vineyard is so special, and deserves all the love.

TECHNICAL SPECIFICATIONS

APPELLATION
Sonoma Valley

COMPOSITION
100% Zinfandel

ALCOHOL
15.1%

pH
3.6

TOTAL ACIDITY
0.61G / 100ML

RESIDUAL SUGAR
.01G/100ML

BARRELS
40% neutral oak
30% new French oak
30% new American oak

RELEASE DATE
October 2017

SUGGESTED RETAIL
\$55