

# Rock Wall

## WINE COMPANY

2016

# DRY CREEK ZINFANDEL

## VINEYARD NOTES

Green Pastures Valley Vineyard:

Half of the fruit in this blend hails from Green Pastures Valley Vineyard which is on a steep hillside off of West Dry Creek Road that is right on the border of the Russian River AVA. In my opinion, that fruit possess' qualities of both Dry Creek and Russian River.

Buchignani-Garcia Vineyard: This block is dry farmed and gets ideal direct morning sun, yet has the benefit of indirect sun the rest of the day. Planted at nearly 35 degrees, there is no water retention in this soil; the clay and loam ensure it. Being dry farmed and nearly stressed to the breaking point, this vineyard has incredibly low yields which creates very concentrated fruit.

## Production

Pick Date: 9/21/16

Yeast: co-fermentation using the Rockpile yeast isolate

Fermentation: fermented in stainless steel with two pump overs per day

Malolactic: Elios 1

Barrels: 20% new French oak, 20% new American oak, 60% neutral oak

Bottled: 7/2017

## Winemaker Comments

This unmistakable Zinfandel is from two awesome Zinfandel vineyards located in the Dry Creek Valley AVA. Aromatic salutations of black raspberry, espresso, dried tobacco, cinnamon, and white pepper emerge from the glass accompanied by flavors of cherry pie, blackberry cobbler, lavender and a cacao finish.

## TECHNICAL SPECIFICATIONS

APPELLATION

Dry Creek Valley

COMPOSITION

100% Zinfandel

ALCOHOL

15.26%

PH

3.61

TOTAL ACIDITY

0.59g / 100ml

BARRELS

20% new French oak

20% new American oak

60% neutral oak

CASES PRODUCED:

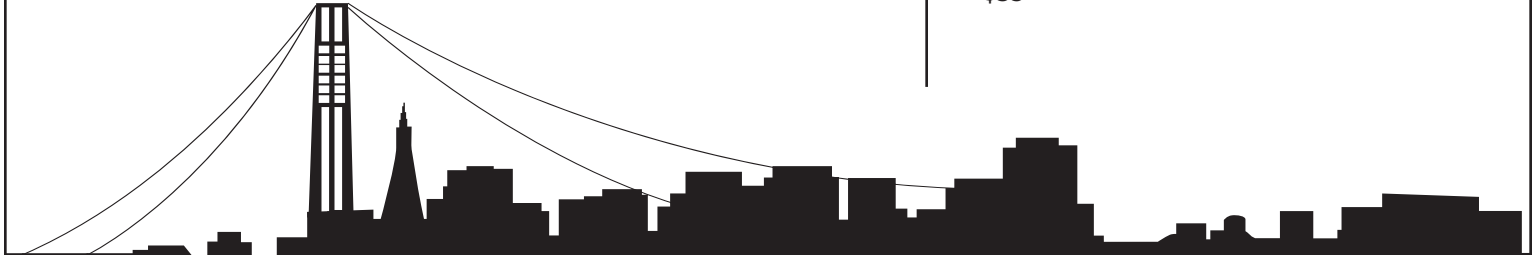
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RELEASE DATE

September 2018

SUGGESTED RETAIL

\$35



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