S E G H E S I O

2021 ROCKPILE ZINFANDEL

ROCKPILE SONOMA COUNTY — CALIFORNIA



The Zinfandel vines planted along the mountain ridgetops of the Rockpile AVA struggle to thrive in the shallow, iron-rich, red rocky soils of the region. These vines produce low yields of small, highly-concentrated grapes that make rich, muscular, and mineral-driven wines. Rockpile Zinfandel is highly-sought-after both for its intensity and its scarcity.

VINTAGE

The 2021 Harvest arrived with a soft landing despite the limited water supply and eventual bans on irrigation throughout Dry Creek and Alexander Valleys. We experienced very few extremely hot days and were happily able to allow grapes to ripen at a moderate pace without significant dehydration or loss of acidity. Yields in some varieties were reduced due to low moisture earlier in the season, specifically during budbreak and bloom. However those reduced yields have led to intensely flavored grapes and the subsequent wines made from them ooze varietal character and vibrant mouthfeel.

VITICULTURE & WINEMAKING

The grapes for our Rockpile Zinfandel come from Westphall Ranch and Mauritson Campground Vineyard in the Rockpile appellation. Seghesio is proud to work with the Gloeckner and Mauritson families, two of the founding growers of the appellation.

The grapes were handpicked and sorted at the winery to achieve optimal uniformity in the fermentor. They were then delivered to open top tanks without pumping and punched down by pneumatic assisted device for the duration of the fermentaion. Fermentation lasted 10 days on the skins, then the wines were drained to barrel to complete primary fermentation and malolactic fermentation. The four vineyard blocks that make up this blend were blended after 10 months and returned to barrel for the remainder of aging. Barrel aged 16 months in 14% new French oak, 86% neutral French and American oak, and 11% Puncheons.

ANALYSIS

VARIETALS	ALCOHOL	TA	PH	CASES
100% Zinfandel	15.5%	5.7 grams/liter	3.92	1,500

SIP & SAVOR

This wine is truly a feast for the senses. On the palate, it boasts a complex array of flavors, including earthy and spicy notes, black cherry fruit flavors, and savory notes that hint at a slightly salty or umami-like quality. The toasty characteristics from the French oak, add further depth and complexity to its flavor profile. On entry, the wine bursts with generous fruit flavors, inviting the palate to indulge in its bold and fruit-forward character. It has textural lingering tannins on the mid-palate that contribute to its overall mouthfeel and structure. Tightly woven tannins on the finish create a long and satisfying experience that lingers in the memory.