

EST. 1895
SEGHE SIO
 FAMILY VINEYARDS

2022 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 2022 growing season began with significantly below average winter rainfall totals which led directly into a prolonged frost season lasting late into April. Seghesio vineyards escaped mostly unscathed and launched into a slight cooling trend for May and June. This put the growing schedule closer to average, helping to push back our veraison timing and projected harvest dates. July and August warmed up significantly and some vineyards sustained some sunburn due to exposure. This was just a preamble! Harvest commenced in late August and Labor Day Week witnessed record shattering high temperatures in excess of 118° F in Northern Alexander Valley while still reaching 115° in Santa Rosa High Plains. These scorching temperatures pushed ripening and increased stress on vineyards leading to one of the fastest harvests on record for Seghesio Family Vineyards. The grapes were harvested between September 1st and September 10th, 2022.

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 fermentation. 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 15 months in 11% new French oak, 89% neutral French and American oak.

ANALYSIS

VARIETALS	ALCOHOL	TA	PH	CASES
100% Zinfandel	15%	5.3 grams/liter	3.87	1,440

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.