

2006 Rockpile Zinfandel

VINTAGE: 2006

APPELLATION: Sonoma County Rockpile, California

COMPOSITION: 100% Rockpile Zinfandel

OAK PLAN: 40% New Oak - 70% French and 23% US

BOTTLED DATE: August 12, 2008

ALCOHOL: 14.5%

WINEMAKER COMMENTS:

This vineyard yielded exactly one ton per acre and gave perfect fruit. The grapes were fully ripe, yet not over-ripe, and maintained a good amount of natural acidity, enabling the wine to have structure, balance, ageability and food-friendliness. It is still a young wine, with serious tannins. The wine is still brooding but when encountered, it is dense, vibrant and focused with an immense depth. Despite its present youth and tightness, it still displays the charm so expected from Zinfandel and the terroir so recognizably Rockpile.

TASTING NOTES

What an incredible, delicious wine! Your first visual experience with this wine is of a beautiful dark ruby purple, almost like a tourmaline with great depth. The nose is delightful, with aromas of Kona-mocha, earthy pepper and spices, vanilla nut fudge, and dried ripe dark berries. The Rockpile terroir is evident through a supple entry followed by a dry, complex fruity medium body with good depth and smooth yet chewy tannins. To us this is distinctly Zinfandel, absolutely Rockpile



Pairs Well with: Beef, chicken, lamb, tomato based pasta dishes, pizza, pork, roast beef, steak, prime rib

Recipes: Rib roast with rosemary and thyme, hearty beef stew, pepper steak, cioppino, roasted Bosc pears with pomegranate glaze, Italian spaghetti sauce with meatballs, BBQ hamburgers, chicken cacciatore, fried chicken, horseradish sauces.