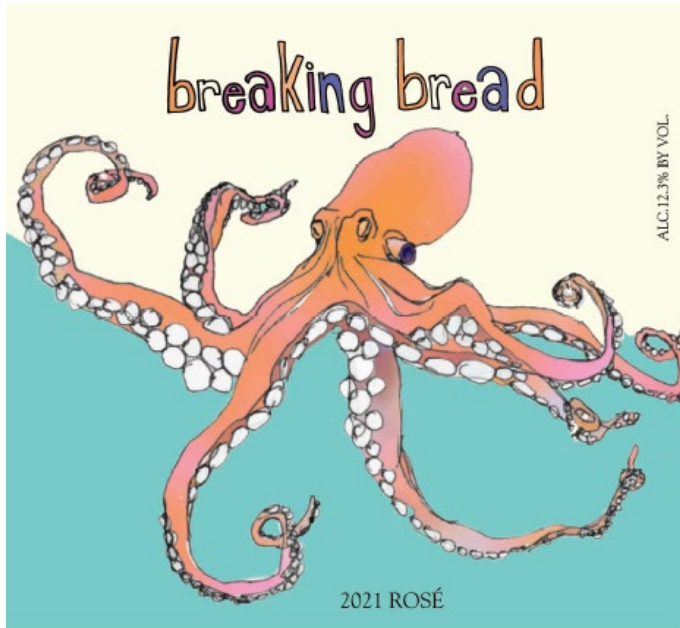


breaking bread



2021 Zinfandel of Rosé Dry Creek Valley, Sonoma County

Varietal:	100% Zinfandel
Appellation:	Dry Creek Valley
Harvest:	September 2021
Fermentation:	100% barrel fermented in neutral French Oak
Alcohol:	12.3%
Case Production:	200

Winemaker's Notes:

This wine is the debut rosé for Breaking Bread. Having made Grenache Rosé for the last 15 years for Kokomo Winery, I wanted to take a different, more hands-off approach with this Zinfandel Rosé. When making unfinned and unfiltered white and rosé wines, stability is critical. To make this wine stable it had to go completely through secondary fermentation (malolactic) so as not to referment in the bottle. With our more traditional rosé, we fine the proteins out with an organic clay as well as cold stabilize the wine for aesthetic purposes. In this wine, you will find sediment and proteins visible, giving it a somewhat hazy and unfiltered look. This is deliberate and something that I love about natural wines. Zinfandel's abundant natural acidity makes it the perfect varietal for this style of intentional rose. These grapes were picked at 19.5° Brix to result in a 12.3% alcohol.

Vineyard Description:

This wine was sourced from Chiquita Vineyard, located directly across the street from our winery in Dry Creek Valley. It was planted in 1963 and is 100% dry farmed. Its old head pruned vines are iconic to the Dry Creek Valley and gave us a delicious expression of the most esteemed grape in the valley.

Tasting Notes:

This mouthwatering and refreshing wine is bright, light on its feet and extremely drinkable. With delicate aromas of papaya and underripe strawberry, on the palate this wine features a cherry creamsicle quality and showcases an elegant minerality with hints of wet gravel and salt air. This graceful rosé will be delicious with oysters or ceviche, or by itself on the beach.