

breaking bread



2022 Zinfandel of Rosé North Coast

Varietal:	100% Zinfandel
Appellation:	North Coast
Harvest:	September 2022
Fermentation:	100% barrel fermented in neutral French Oak
Alcohol:	12.5%

Winemaker's Notes:

When making unfiltered and unfiltered white and rosé wines, stability is critical. To ensure that this wine was stable it had to go completely through secondary fermentation (malolactic) so as not to re-ferment in the bottle. In this wine you will find visible sediment and proteins, giving it a somewhat hazy and unfiltered look. This is deliberate and the result is a beautiful, unique and recognizably natural Rosé. 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 12.5% alcohol.

Vineyard Description:

This wine was sourced from two vineyards – Chiquita & Tollini. Chiquita Vineyard is 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. Tollini Vineyard in Redwood Valley is dry and organically farmed. The Zinfandel vines were planted in 1972.

Tasting Notes:

This mouthwatering and refreshing wine is bright, light on its feet and extremely crushable. With delicate aromas of underripe strawberry, on the palate this wine features a cherry creamsicle and subtle savory quality while showcasing 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.