

Carol Shelton

2023

Rockpile (Rocky) Reserve®

Zinfandel

Florence Vineyard, Rockpile

The name for our reserve wine, **Rocky Reserve®**, comes from the deep red, **rocky** soils of the Florence Vineyard, 1400 feet above Lake Sonoma and Dry Creek Valley.

This is a more elegant and restrained Zin, worthy of five or more years of cellaring, though it is packed with fragrant black and blue berry fruits.

Winemaker's Tasting Notes:	Nice dark-red in color, big blueberry-blackberry fruit, spicy-chocolatey oak, nicely focused acidity enhances mineral flavors, elegantly structured tannins for aging, super plush long finish!
Harvest Date:	October 2, 2023
Average Brix at Harvest:	26.6°Brix (post soaking)
Average TA/pH at Harvest:	0.66 gm/100ml pH: 3.54
Fermentation Characteristics:	5 day cold soak prior to ferment Fermented in 1-ton bins & open top tank, 8% bleed, hand punched down twice daily 15 days total on skins
Cellar Storage/Aging:	18 months in barrels: 17% new Hungarian 17% new American 11% new French 55% 2 nd /3 rd fill French, Hungarian, American
Alcohol:	14.3 %
Total Acidity:	0.60 gm/100ml pH: 3.68
Varietal :	88% Zinfandel, 12% Petite Sirah
Appellation :	96% Florence Vineyard, Rockpile 4% Bastoni Vineyard, Fountaingrove District
Cases produced:	485 cases
Bottling Date:	June 19, 2025
Release Date:	June 15, 2026



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