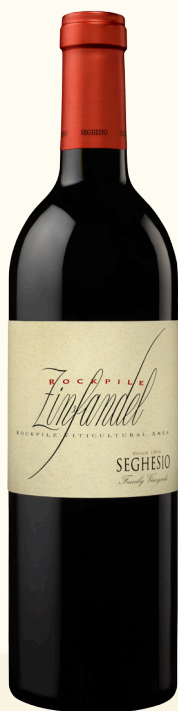


2011 ROCKPILE ZINFANDEL

Since Edoardo Seghesio's first planting of Zinfandel in Sonoma County in 1895, Seghesio Family Vineyards has sought out sites that showcase Sonoma as the world's premier appellation for Zinfandel. Rockpile, a narrow ridge 1,200 feet above Dry Creek Valley, is just one of those areas. Steep, well-drained hillsides with shallow, rocky topsoil provide for less-vigorous vines, smaller berries and intensely flavored Zinfandel.



FOOD AFFINITIES

Hearty beef, spicy red sauce pasta and dry-rubbed barbecue

TASTING NOTES

Aromas of spice box and red fruit

Intense flavors of currant, cherry and Zinfandel's briary spice

Juicy entry with focused acidity and an extremely long finish

VINEYARDS

Three ridgetop vineyards in Rockpile AVA

VINTAGE

The 2011 vintage was a cool one, with a wet spring and warm summer days.

VINEYARD REGIME

Our standard farming protocol was performed: shoot suckering, multiple canopy leafing passes, weak shoot fruit removal, removal of all touching clusters, veraison thinning and post-veraison touch-up pass.

FERMENTATION REGIME

100% small, open-top fermentation; punch-down maceration by hand 10 to 11 days.

HAND-HARVESTED

Westphall Vineyard: Sept. 25, 2011
Porcini Hill Vineyard: Sept. 26, 2011
Mauritson Vineyard: Sept. 30, 2011

AVERAGE BRIX AT HARVEST

26.2°

BARREL REGIME

Barrel-aged 14 months in 25% new French/
European oak barrels

VARIETAL COMPOSITION

100% Zinfandel

ALCOHOL

14.8%

RELEASE DATE

April 2013

SRP

\$38