



TRECINI

2012

ROCKPILE ZINFANDEL

BRANHAM VINEYARD

Average Brix – 23.8

Alcohol – 13.8%

pH – 3.73

T.A – 5.8 g/Liter

A bountiful level of vibrant fruit captures the most soft and more refined tannins for our Rockpile Zinfandel.

Branham Vineyard has the distinction of being the first to be planted in this region, and is also the furthest, rockiest, and most remote of all of the vineyards in this prestigious appellation.

The grapes were picked at the earlier levels of ripeness on 3 occasions over a 2-week period in late September. This harvesting choice captured the delicate fruit characters, preserved more of the grapes natural acidity with the added bonus of keeping the alcohol at a more friendly level.

At the winery all of the grapes were gently de-stemmed to small open-top fermenters where they were cold soaked for 4 to 5 days. This was followed by a cooler gentle fermentation, reaching about 80 degrees F. We used a combination of hand punch downs and pump overs during the earlier stages, followed by a submerged cap during the remaining time on the skins. The average skin time was 19 days.

14 months of barrel aging in 100% French Oak, of which about 20% new, has created additional textures and dimensions, while still respecting this distinctive Rockpile fruit.

This wine has been styled to show off more of this varietal's fresh and vibrant fruit characters, which allows it to be approachable for early drinking, while maintaining enough acidity and structure to be consumed for several years to come.