

## Rock Garden Zinfandel 2018, San Lorenzo Estate

312 cases

*Produced from the steepest part of our San Lorenzo Estate, the Rock Garden vineyard block derives its name from the large cobbles that challenge it to produce fruit.*



The Padrone clone, a favorite from my many days walking acres of Sonoma County's zinfandel vineyards purchasing for Seghesio, was my choice for this site just below our home. Grapes are harvested at night, double sorted, then placed in small 4-ton, open-top tanks where they cold-soak for five days at 55°F. Gentle pump-overs ensue until day six when we turn off the cooling and inoculate to begin fermentation. Fermentation will last for 10-12 days on the skins with punch down and pump over each day. Total time on skins will last 16-18 days allowing for slow and careful extraction. The new wine and cap are drained and then gently pressed at never over 1 Bar to reduce extraction of harsh tannins.

Ages in 100% Francois Freres (1/3 each new, one-year old and two-year old French oak barrels.) The wine is always bottled unfinned, unfiltered, and never cold stabilized.

*- Peter Seghesio, Winegrower & Winemaker*

