



2018 ZINFANDEL

Sonoma Coast, Sonoma County

WINE CLUB EXCLUSIVE

VINTAGE NOTES

2018 had incredibly moderate and consistent day time temperatures pushing this growing season until the 1st week of November. The latest we have finished picking in almost a decade. These perfect conditions resulted in impeccable fruit quality across all varietals. Flavor and phenolic ripeness was achieved at lower sugar levels. This balance has created some of the most elegant and age worthy wines produced in recent memory. Yields were also exceptional, which means great wine and lots of it. Truly a goldilocks type vintage, with all aspects (climate, hangtime, and yields) being just right.

VINEYARD INFORMATION

The 13 acres of Zinfandel on Rhinefarm were planted in 1976 and grow in the upper benchland portion of the vineyard at an average elevation of 200 feet. They thrive in the rocky, well-drained conditions presented by the alluvial fan comprising the lower Mayacamas Mountain Range. Topsoils are 18 to 34 inches deep, consisting of Rhyolitic volcanic ash and alluvial wash. Beneath the topsoil is a mostly impervious layer of consolidated volcanic ash with occasional fractures for the roots to penetrate to deeper depths, producing wines with concentrated fruit flavors and firm structural qualities. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration while retaining vibrant structure. The vineyard typically yields 2.5 tons/acre.

TASTING NOTES

Our cool-climate estate in Sonoma cradles the Mayacamas Mountain range, enjoying cool evenings and warm days. Planted in 1976, our eight acres of sustainably farmed Zinfandel vines yield an elegant expression of this wine with aromas of hibiscus, vanilla bean, and strawberry preserves. On the palate vibrant fruit swirls to life with notes of tart pie cherry and fig compote. Rounded out with beautiful structure, this is yet another near-perfect expression of Rhinefarm Zinfandel.

COMPOSITION

95% Zinfandel, 3% Grenache
1% Malbec, 1% Petit Verdot

WINEMAKING

21 day maceration
Extraction through gentle pump-overs

SUGGESTED RETAIL PRICE

\$50.00

ALC/pH/ACID

Alc: 15%
pH: 3.75
TA: 5.9 g/L

COOPERAGE

10 months

VINEYARD SOURCE

La Paz

CASES PRODUCED

2,319 cases
Released September 2020