



# 2020 REBIRTH ZINFANDEL

RUDY'S BLOCK  
DRY CREEK VALLEY AVA  
100% ZINFANDEL

## VINEYARD

Rudy's Block is a dry-farmed and head-trained vineyard in Dry Creek Valley farmed by the Mauritsen Family. This block was planted in 1969 and the low yields help produce a wine that is vibrant and rich while still maintaining acid. The Mauritsen Family roots run back many generations in Sonoma, and winemaker Jeremy Carter has worked with their fruit and family for over ten years.

## TASTING NOTES

We fermented these grapes with native yeasts and aged the wine for 13 months in neutral French oak. Minimal punch downs allowed the fruit to speak for itself and keep the tannins very much in balance. With a nose of fig jam and blueberry rolling papers, the palate gives way raspberry soda and black pepper with a finish of forest floor and red licorice.

## WINEMAKING

Fruit is hand picked at night and berry sorted before a native yeast fermentation. After a 14 day fermentation with minimal punch downs or tannin extraction, the wine was left on the skins for an extra four days. After pressing, the wine was aged for 13 months in neutral French oak before being bottled with no fining or filtration, and a minimal dose of SO<sub>2</sub> on the way to the bottling.

## SPECS

<b>HARVEST DATE</b>	9.10.20
<b>pH</b>	3.79
<b>TA</b>	5.28 g/L
<b>RS</b>	<0.1 g/L
<b>ALC %</b>	14.2%
<b>CASES PRODUCED</b>	245

