

BENT OAK

WINERY



TOMBS CREEK 2017 RESERVE

The Wine:

The grapes for our Reserve Zinfandel come from the carefully managed Tombs Creek Vineyard, high up in the mountainous area west of Geyserville, California, just past Rockpile about midway to the Pacific coast. The vineyard is situated high on a ridge with westward facing rows for full afternoon sun, benefiting the ripening process and producing fruit with intense berry phenolics. Our Reserve Zinfandel is rich with raspberry jam, plum, rich dark fruit, and pepper on the finish. We age our Zinfandel in both new and older French oak barrels for additional wine structure and graceful aging.

AVA:

Tombs Creek Valley lies in the general Sonoma County AVA which happens to contain 17 AVAs representative of the diversity found in the region. Technically, Tombs Creek Vineyard is adjacent to the Rockpile AVA and situated at the northwest point of the Dry Creek Valley AVA, past Healdsburg. The area was first planted by Italian immigrants at the turn of the 20th century, and many of the families continue to maintain the original vineyards and wineries. Rockpile is known for its fruity and ripe Zinfandels and Syrahs, and is also known for the isolation of the Rockpile yeast strain.

Wine Maker's Notes:

After destemming, we ferment our Reserve Zinfandel using Rockpile yeast which preserves the natural fruit characteristics of this grape. Upon the completion of yeast fermentation, the wine is racked to French Oak barrels, and malolactic fermentation is initiated. We use both new and older French oak barrels to allow the wine to age gracefully. The oak aging allows us to achieve a balanced, wonderfully structured wine.

Recommended Food Pairings:

Game birds, veal chops, pork chops, spicy red meat dishes.

Technical Data

pH – 3.78
TA – 0.63g/100mL
SO₂ – 77 mg/L
A/V – 15.1%

Production: 237 cases

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