

ROTH

ESTATE



Smokey Ridge Vineyard DRY CREEK VALLEY 2017 ZINFANDEL

OUR SMOKEY RIDGE VINEYARD ZINFANDEL DELIVERS A BEAUTIFUL INTERPRETATION OF THE RENOWNED DRY CREEK VALLEY GROWING REGION. THE NAME ALLUDES TO THE MORNING FOG THAT COVERS THE VINEYARD SITE. OUR 2017 ZINFANDEL HAS POWERFUL AROMAS AND FLAVORS OF RED RASPBERRY, BLACKBERRY, WHITE PEPPER, ALLSPICE AND CARAMEL. ITS SOFT, ROUND TANNIN STRUCTURE FRAMES A SOPHISTICATED FINISH OF BRIGHT FRUIT NOTES.

VINTAGE

In 2017, ample winter rainfall provided much needed relief in the Dry Creek Valley. Consistently sunny days throughout the spring and summer with heat spikes in September resulted in an early harvest. With harvest finishing in early fall, we were unaffected by the October wildfires and the fruit came in with exceptional quality.

VINEYARDS & WINEMAKING

This Zinfandel hails from the Smokey Ridge Vineyard in Dry Creek Valley. This area of Sonoma County has become one of the top Zinfandel growing regions in California. On the cusp of the Russian River Valley, yet within the southern Dry Creek Valley, the Smokey Ridge Vineyard enjoys both cooler, coastal influences and dry, warm inland influences. The long days allow for prime ripening of the fruit creating grapes that mature evenly and slowly to gain balance and nice acidity. After harvest, the grapes were fermented in stainless steel tanks with native yeast and then racked to French and American oak barrels. After 18 months in barrel (70% new) with regular lees stirring, the wine was bottled.

COMPOSITION & ANALYSIS

Appellation: Dry Creek Valley | Vineyard: Smokey Ridge Vineyard

Composition: 92% Zinfandel, 8% Petite Sirah

Cooperage: Aged 18 months in French and American oak, 70% new

TA: 5.82 g/L | pH: 4.2 | Alc: 15.1% | Production: 357 cases