

## MONTE ROSSO ZINFANDEL 2020 'REVOLVER'

Appellation: Moon Mountain District, Sonoma

Alcohol: 15.2%

Production: 45 cases

Variety: 100% Zinfandel

Vineyard Selection:
Monte Rosso

Oak Treatment: 100% Neutral French Oak

For my first attempt at Zinfandel since moving to Napa in 2009, I reached back into my earliest memories of what Zinfandel meant for me. The first wine I ever remember drinking was an early 90s Ravenswood Zinfandel, and I was about 10 years old. My parents were training me on what flavors and aromas were in wine and food, and I responded with an ecstatic "Plums!" My parents were shocked that I could connect any culinary dots yet - hoping that I had been picking up what they had been dropping - but I likely attribute any accuracy of my descriptor to my color association with the wine and purple plums in a nearby fruit basket.

I remember Zinfandel in the 90s being coated in fruit, acid balanced but on the brighter side, and balanced even with the frequently present higher alcohol content. There was always something to Zinfandel that struck me as what many now would call "crunchy" or "stemmy" that I later found out was not only typical to the varietal, but also caused by full cluster and/or carbonic maceration techniques employed during fermentation. Additionally, like my childhood association, there is always a dark fruit purity to the aromatic and flavor construction of Zinfandels.

So, as I was thinking of what to do with this magical 1 ton of Monte Rosso Zinfandel, I came to a fork in the road, and chose both directions. We split the ton in half: one half whole cluster, partial-carbonic, native, no nutrients, foot stomped only; the second half fully destemmed, inoculated, pump overs, punch downs, etc. In the end we had 1 barrel of each fermentation, and a little sweet press wine (the sweet press wine went into another future project, TBD).

We elevaged the wine in neutral barrels to try to express the winemaking styles as purely as possible, and in the end had two very different selections. Each barrel was exactly what we were looking for, but not separately. In the end we decided to blend the two barrels together in order to harmonize that crunchiness and carbonic quality of the whole cluster fermentation, with the pure black (plums!) and dark currant penetrating the palate from the destemmed lot. Going forward each year, we hope and strive to achieve this similar harmony in every bottle of Monte Rosso Zinfandel we produce.

A note about Monte Rosso: This vineyard is the oldest original vines from which we work - planted in 1886 and still thriving. Managed by the incredible Brenae Royal, this vineyard has become the pinnacle of Sonoma. We share this vineyard with powerhouse Zin producers and we couldn't be more proud to share this incredible wine.

A note about the allocation: Due to the extreme limited nature, we are only allocating 3 bottles per mailing list member. Please let us know if you have any questions.

Sincere thanks and cheers! Marc Gagnon

