

# Bodkin Wines

## 2018 Zinfandel High Rock Ranch

### Winemaker Chris Christensen's Notes:

Located in the wilderness of Sonoma County, High Rock Ranch has been farmed by the Lewers Family since they planted it in 1997. The vineyard is planted to the Teldeschi Family's heritage clone of Zinfandel, which produces small berried, tight clusters in the mountain side gravelly loam. Ranging in elevation from 1,700-2,000 in elevation the vineyard is so steep that can only be farmed using ATVs and tank-treaded tractors. As difficult as the farming can be, it offers fruit of exceptional quality and breathtaking views of the Sonoma Coast.

Stylistically, this wine is a slight departure from our traditional take on Zinfandel. The fruit from High Rock Ranch lends itself to making a wine with moderate acidity and high tannin. While historically Bodkin Zinfandels are high in acid and low tannin, I'm not one to force a round peg into a square hole and wanted to build a wine that showcases what the vineyard offers. For this wine I focused on increasing the fruit's aromatic expression with 40% whole cluster fermentation, limiting the extraction of tannin by reducing the number of pump-overs and then limiting the wine's aging time in barrel. This Zinfandel was aged in a stainless steel tank for 5 months and then saw 3 months in barrel with 25% new French Oak. This combination of stainless steel and barrel aging helped the wine maintain its freshness and varietal expression while imparting a small note of sweet-vanilla oak to accent the fruit and tannin structure.

