

B CELLARS
[NOTES FROM THE CELLAR]

Monte Rosso Vineyard Zinfandel

100% Zinfandel

2022

Vineyard Story



Monte Rosso (red earth) Vineyard is located in the Moon Mountain AVA, within Sonoma Valley on the western side of the Mayacamas Mountains. Originally planted in the early 1880s by Emanuel Goldstein. The entrance of the ranch sits at about 700 feet above sea level and then winds up to nearly 1,300 feet. On a clear day, Monte Rosso provides stunning views of San Pablo Bay and San Francisco. These head-trained gnarly Zinfandel vines date back to the original plantings. This vineyard is highly regarded as one of the top locations for Zinfandel in Napa, Sonoma, and beyond. Its reputation stems from the age of its vines and the exceptional quality of its fruit.

Winemakers Notes



This opulent Zinfandel demands your attention. Enticing aromas of cassis, blackberry, huckleberries, roasted coffee, and cocoa nibs. On the palate, a lush entry with flavors of dark raspberry and black currant, with sophisticated layers of baking spice. Impeccably balanced, with velvety tannins and a rich flowing structure, this an exceptional example of old-vine Zinfandel.

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Vintage Notes



The 2022 growing season started with weeks of sunny days that created an earlier bud break. Bouts of cooler temperatures occurred in late February and early April, and July was relatively mild compared to past years. Harvest began a few weeks earlier than anticipated, and finished earlier than normal due to consistently warm summer days in late August and early September. By mid-October, 90% of the grapes had been picked. Despite some of the challenges, which included limited rainfall, some early season fluctuation in temperature, and a warm spring and early summer, we experienced no significant issues. Yields were lighter than average. Overall, this was a solid growing season that showed great fruit quality with smaller berry and cluster sizes.

Pairing Insights



Chef Derick has introduced a new pairing for this exceptional wine - a goat "2 ways" ravioli. This dish is comprised of homemade pasta dough stuffed with goat cheese and Moroccan-braised goat leg. It is served with a carrot purée, which perfectly accentuates the fruit of this old-vine Zinfandel. The tanginess of the goat cheese adds further depth to the mid-palate while the earth tones in the wine complement the spices of the lamb.

