

Tasting Notes

Zinfandel grapes bring concentrated flavor and firm structure to the Skipping Rock Red blend of Syrah and Zinfandel. Sprightly Syrah tames and balances the Zin, creating an enchanting interplay of jammy fruitiness and seemingly endless notes of raspberry, black pepper, sage and pungent earth.

With age comes grace and the tannic edge so common to Zinfandel is rounded and supple in these venerable Mendocino vines. The mellow lush impression seems to linger pleasantly, with no hint of harsh oak or high alcohol to spoil the sensation.

Technical Analysis

Varietal	66% Syrah 34% Zinfandel
Vineyards	100% Mendocino
Alcohol	14.1%
pH	3.55
TA	.71 g/100 ml
Bottled	614 cases



1999 Mendocino Skipping Rock Red

THE VINEYARDS

The benchlands and hillsides of Mendocino, cultivated since the mid-1800's, have become known for producing rollicking red varietals...zinfandel--yes, but also the hearty petite siirah, cabernet and syrah that grow so well in the Mediterranean climate of the inner Mendocino valleys. Cooled to a greater degree at night than Napa and Sonoma Valleys, this wine region preserves a greater acid balance that renders the wine more balanced to the taste and more suitable to long cellar life.

WINEMAKING

Sometimes blends just come together. Tasting from hundreds of barrels, this two-thirds/one-third pairing of Syrah and Zinfandel announces itself as an inspired blend, better by degree than the individual components. The Syrah and Zinfandel were harvested by hand and underwent fermentation in closed vessels. Aged for 12 months in once-used oak, then transferred to redwood tanks for another 12 months, Skipping Rock Red wine is just beginning to reveal its abundant fruit character and complexity.