



The vineyard stands astride Sonoma Mountain and Bennett Valley in Kenwood with soils of calcareous and red clay. Phil Coturri manages it and his organic practices have really consolidated the potential this site has always shown.

This vintage of Rossi zinfandel is a mystery novel, with twists and turns from the beginning aromatics to the last taste in the finish. The aromatics to this wine start with a savory aspect, that flow gently into the black cherry and raspberry coulis with just a hint of freshly cracked black peppercorns and tarragon. The palate begins with a medium to full-bodied feel and builds by the midpalate, into a not just a very complex experience, but one that makes you ponder what's going to happen next. Black and blue fruits with savory notes intermingle with a black licorice and a glycerol concentration, with just enough backbone to give it verve. The finish to this wine is one of my favorite aspects of tasting this wine. I find that's its mineral and soft tannin structure keeps the suspense going.

20% whole cluster fermentation, aged for 18 months in 100% neutral French oak barrels. Drink 2022 - 2028.

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**2018 Rossi Ranch Vineyard**  
Sonoma Valley AVA  
100% Organic Zinfandel  
15.6% Alc

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"Medium ruby, the nose has broody, dark fruits laced with graphite, iron, charcuterie and pipe tobacco accents. The palate is densely fruited but fresh, with a fine grain and mineral notes on the finish."



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