

2021 Zinfandel Maggie's Reserve Sonoma Valley



History

Zinfandel from Maggie's Reserve Vineyard in Sonoma Valley was made famous by our good friend—and great winemaker—Kent Rosenblum, the late founder of Rosenblum Cellars. Other winemakers, including Carol Shelton, have made wonderful wines from this century-old vineyard, including Kent's daughter Shauna Rosenblum at her own winery, Rockwall Cellars.

We were approached by Shauna Rosenblum in 2022, when she decided to close Rockwall Cellars, and she offered us her 2021 production of Maggie's Reserve Zinfandel. We gladly accepted the wine as an homage to the winemaking tradition of the Rosenblums, and cellared and bottled the wine here at Dashe Cellars.

We felt that this wine's structure and flavor profile was very much like that of Bedrock Vineyard, another century-old vineyard close to the Maggie's Reserve old vines. The wine has a delicacy and complexity that make it unique, and it has a depth of flavor that will continue to develop in the cellar with age.

Production

Since Shauna Rosenblum at Rockwall Cellars had initially picked the grapes and fermented the wine, the production techniques were exclusively those of Rockwall Cellars. Our job was to cellar the wine and finish it before bottling. During aging, we blended a tiny amount of Petite Sirah to add structure and depth of flavor. The wine was aged in a mixture of new and 2-year old French oak barrels, and a scant 92 cases were produced.

Production Notes :

Varietals

98% Zinfandel
2% Petite Sirah

Appellation

Sonoma Valley,

Alcohol

14.8% by vol.

Time in oak

18 months

Oak

50% new French oak barrels
50% 2 year French oak barrels

Production

92 cases

Tasting Notes:

Color: Delicate brick red

Aroma: Blackberry, plum, chocolate, clove, vanilla, and peppery spice.

Taste: Blackberry and pomegranate entry, beautiful balance of fruit and firm acidity. Round texture on the mid-palate, with spice highlights of clove and vanilla blending with the red fruit in the finish. Long, spicy fruit finish with a slight citric note.