



RUCKSACK CELLARS

Comfortable and worn, a rucksack embodies our desire to discover life away from the ordinary. It is with this same spirit of discovery that we produce our wines, each an expression of the varied climate and soils of the Sierra Foothills appellation.

2015 Rucksack Cellars Zinfandel

Vineyard/Appellation: A blend of four distinct vineyards in the El Dorado appellation, the essence of this marriage is both the structure of the mountain fruit and the earthy elegance of the terroir. With five different clones planted on two different acidic soils and a high-elevation average of 2,940 feet for these vineyards, the palate is refined yet focused with ripe cherry and berry characters, balanced with hints of pepper and clove spice.

The 2015 Vintage: This mountain grown Zinfandel is an ideal expression of the cooler climate, high-elevation vineyards found in the Sierra Foothills appellation. At an elevation of 2,992 feet, the Sumu Kaw Vineyards in El Dorado County make up just over 95% of this pure Zinfandel with the remaining 5% from our other Zin vineyards. From the get-go, the aromas of this showcase the brooding dark berry fruit we've come to cherish from Sumu Kaw. A black raspberry, cherry and fresh loganberry nose marries with hints of black pepper spice and molasses. Claret in style, the entry on this wine is bold with dark cherry but evens out into a mid-palate of plum, raspberry, and savory spice. But it's the earthy foundation that really ties this wine to the terroir of the vineyard. With low-pH soils (5.7-6.2), the minerality shines through in this Zin as a distinct woody earthiness, balanced by its dry style. Add this to the ripe but youthful tannin structure, and this is a classic Sierra Foothills Zinfandel...a nod to history and a discovery of something new!

Average brix at harvest: 24.5

Appellation: Sierra Foothills (El Dorado)

T.A. 0.54%, **pH:** 3.75, **Alcohol:** 15.8%

Final Blend: 100% Zinfandel (95% from the Sumu Kaw Vineyards)

Pair With: Grilled meats with a great dry rub (salty) or almost anything you want!

Hold Time: 5+ years

Bottling Date: August 8th, 2016

Cases produced: 277 cases

