

# ZOCKER

Zocker is an American winery that produces wines made exclusively from the white varietals of Grüner Veltliner. Zocker (Austrian word for Gambler) is likely their riskiest venture yet, as these varietals are far from conventional.

If our Grüner Veltliner is considered a gamble, our Late Harvest is a double gamble! Not only was it a risk to plant Grüner on our Edna Valley estate, but it was even more of a risk to let the grapes hang on the vine to create this Late Harvest wine. With double the gamble, we think we've created double the reward!



## WINEMAKER COMMENTS

*"This delightfully sweet dessert wine has aromas of honey, orange blossom and a touch of white pepper, followed by rich flavors of vanilla, candied fruit and honeysuckle with a hint of citrus. The fruity sweetness is balanced with good acidity for a really smooth and easy to enjoy dessert wine."*

- Winemaker, Christian Roguenant

## 2012 LATE HARVEST GRÜNER

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### VINEYARD

AVA: Edna Valley, California, USA

Vineyard: Paragon Vineyard

Vineyard Certification: SIP Certified Sustainable

Soils: Diablo series, clay loam, rocky marine sediment, and volcanic remnants

Blocks: 168 and 301

Clone: Field Selection

Rootstock: 101-14

Spacing: 10x5

Trellis: VSP

Rows: 61

Vines: 7,220 plants in total

Harvested: November 8, 2012

Average Brix: 29.2

### WINEMAKING

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Winemaker: Christian Roguenant

Fermentation: Pressed for 12 hours overnight. Cold tank fermented in stainless steel at 58F for 28 days

Yeast: VIN13

Bottled: August 30, 2013

Closure: Cork

Alcohol: 15.12%

Residual Sugar: 40.69 g/L

pH: 3.33

TA: 6.33 g/L

Produced: 317 cases