

“Great Balance, Harmony & Persistence”

The Rockblock label started in 1999 with a sole focus: vineyard designate Oregon Syrah. We have focused on the warmer areas of Oregon in the south and east where Syrah can achieve maximum expression of character.

WHAT'S IN A NAME?

The name Rockblock was chosen to reinforce the concept that the most profound expressions of Syrah are grown in areas where the soils are nutrient poor and often “rocky”. All of the Syrah vineyards we work with have these intense and distinctive characteristics.

TASTING NOTES

Deep, inky purple color. Heady aromas of wild blackberry, black cherry, earth, toast, spice, smoke, cedar and bacon fat. The structured and powerful palate displays a massive concentration of blackberry, toasty oak, dried fig, mineral, earth and truffle on a supple frame of ripe tannins. Shows great balance, harmony, and persistence on the palate.

VINEYARD

Sourced entirely from Del Rio Vineyard in the Rogue Valley appellation of southern Oregon, just north of Medford, overlooking the Rogue River. The vineyard is planted to the Noir clone on 101-14 and SO4 rootstocks. Soils are rocky clay loam, very well drained and planted 1088 vines per acre.

CROP YIELD & AGING

2.20 tons/acre. Aged 15 months, primarily in French oak. Approximately 65% of the barrels were new.

Rockblock has three distinctively different offerings: Del Rio Vineyard, Carpenter Hill Vineyard, and Seven Hills Vineyard.

