

2017

Florence Vineyard

zinfandel

winemaker notes

VARIETY: 97% zinfandel, 2% syrah, 1% petite verdot
APPELLATION: Dry Creek Valley
DEGREES BRUX AT HARVEST: 26.0
pH: 3.53
ALCOHOL: 15.3%
CELLAR RECOMMENDATION: Enjoy this wine through 2026

VINIFICATION NOTES: Plentiful rain began the 2017 growing season, enriching the soils and restoring the old vine's deep roots. A late heat wave caused the vines to shut down and halt ripening in early September, but patience was rewarded as concentration and complexity evolved in this vintage's tiny yield. Bella's blocks at Florence Vineyard were picked on September 14th. The fruit was sorted and destemmed, with a 21-day fermentation and twice-daily pumpovers. The wine was barrelled-down into a combination of 80% French and 20% Hungarian, 20% new, for 18 months in our wine caves.

VINEYARD NOTES: Located a quarter-mile from our Lily Hill Estate Vineyard, the Florence Vineyard is influenced by the bordering Peña Creek, giving the soil a well-draining, rocky quality unique to this site. The vines were cultivated from cuttings of the St. Peter's Church clone taken from Jack Florence's famous Rockpile Ranch, which produce extremely small berries that deliver intense flavors. To add to the depth and nuance of this wine, we also included 3% grapes from Rocky Ridge Vineyard.

SENSORY NOTES: A beautiful floral bouquet eludes with violets, black raspberries and plum. A light and lively palate brings forth ripe plums and licorice with a satin mouthfeel and softer finish. This delicate beauty brings out the elegant side of Dry Creek Valley zinfandel.

VINEYARD DETAILS:

CLONE:	St. Peter's Church	SOIL TYPE:	Clay, heavy loam, sand	ELEVATION:	200 feet
VINE SPACING:	6x8	YIELD PER ACRE:	1.5 to 2.5 tons	ROOTSTOCK:	St. George
YEAR PLANTED:	1999	TRELLISING STYLE:	VSP	IRRIGATION:	Minimal drip
CASES PRODUCED:	52				

Bella
VINEYARDS & WINE CAVES