

2014

BARREL 32

zinfandel

VARIETY: 100% zinfandel

APPELLATION: Sonoma County

DEGREES BRIX AT HARVEST: 26.7

P.H: 3.62

ALCOHOL: 14.7%

CELLAR RECOMMENDATION: Enjoy this wine through 2024

VINIFICATION NOTES: Zinfandel fruit was destemmed, crushed and fermented in a closed-top tank with pumpovers performed twice daily. The wine was pressed at dryness, and aged for 18 months in French oak barrels and one hybrid barrel, 11% being new oak.

VINEYARD NOTES: The 2014 Barrel 32 represents the best wine of the 2014 vintage from Dry Creek, Alexander Valley and Rockpile Vineyards. This year, the barrel selections came from the renowned Westphall Vineyard, Maple Vineyard, Lily Hill and Big River Ranch Vineyards.

SENSORY NOTES: Barrel 32 is a testament to our commitment to produce the purest expression of zinfandel. This small-lot wine is made by hand selecting the “Best of the Best” barrels from each vintage. With 2014 being such an incredible year for zin, it took us several days to taste through our barrels and select the magic blend. Rich, compelling aromas of cassis and dried black cherry combine with explosive purity and silky, velvet textures to create a cellar worthy wine of incredible depth.

VINEYARD DETAILS:

CLONE: Various

SOIL TYPE: Various

ELEVATION: 250-700 feet

VINE SPACING: 8x8

YIELD PER ACRE: 1.5-2.5 tons

ROOTSTOCK: St. George, 110R

YEAR PLANTED: 1906-1999

TRELLISING STYLE: Head trained, cordon

IRRIGATION: Dry farmed, minimal drip

RETAIL PRICE: \$55. 219 cases produced.

Bella

VINEYARDS & WINE CAVES