



2015

Big River Ranch

zinfandel

winemaker notes

VARIETY: 96% Zinfandel, 4% Petite Sirah
APPELLATION: Alexander Valley
DEGREES BRIX AT HARVEST: 28.9
P.H: 3.79
ALCOHOL: 14.9%
CELLAR RECOMMENDATION: Enjoy this wine through 2024

VINIFICATION NOTES: We hand-picked our old vine zinfandel on August 27th. The fruit was sorted, destemmed and placed into closed-top tanks for submerged cap fermentation where the wine remained on skins for 19 days. The wine was aged in a combination of French and American oak, 20% new for 16 months.

VINEYARD NOTES: The Big River Ranch property sits on a picturesque benchland above the Russian River in the Alexander Valley. The 14 acres of 110-year old vines showcase what old vine zinfandel can achieve: limited yields with dark, concentrated fruit. The deep red soils and hot summer days typical of Alexander Valley create wines full of character and complexity. Early morning fog from the nearby Russian River allows for a longer growing season for these coveted wines.

SENSORY NOTES: The wine begins with lovely aromatics and a hint of forest floor. It is balanced with bright lively black and red fruits. Notes of sassaparilla and anise evolve into a velvety full mouth-feel that is rich and dense. The finish is long and silky.

VINEYARD DETAILS:

CLONE: Heritage	SOIL TYPE: Sandy loam	ELEVATION: 250 feet
VINE SPACING: 8x8	YIELD PER ACRE: 1.5-2 tons	ROOTSTOCK: St. George
YEAR PLANTED: 1905	TRELLISING STYLE: Head-trained	IRRIGATION: Drip

CASES PRODUCED: Strictly limited production

RETAIL PRICE: \$45

Bella
VINEYARDS & WINE CAVES