

2018

Big River Ranch

zinfandel

winemaker notes

VARIETY: 96% zinfandel, 4% petite sirah
APPELLATION: Russian River Valley
DEGREES BRIX AT HARVEST: 24
pH: 3.34
ALCOHOL: 14.9%
CELLAR RECOMMENDATION: Enjoy this wine through 2035

VINIFICATION NOTES: 2018 saw an lovely even-ripening season. Grapes were picked on October 4th and October 10th, respectively. With longevity in mind, we picked the fruit by hand with perfect levels of acidity and tannin before sorting into closed-top stainless steel tanks for a 30-day fermentation. Wine was aged in 90% French oak, 5% American and 5% Hungarian oak barrels, 20% being new, for 26 months to soften tannins for ageworthiness.

VINEYARD NOTES: The Big River Ranch property sits on a picturesque benchland above the Russian River. 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 the region create wines full of character and complexity, while early morning fog from the nearby Russian River allows for a longer growing season for these coveted wines.

SENSORY NOTES: A robust zinfandel, with aromas of bright strawberry, spice and hints of cedar. Beautiful red fruits, cedar and leather emerge with prominent tannins, while showcasing a bright and lively acidity for a perfectly balanced finish.

VINEYARD DETAILS:

CLONE:	Heritage clones	SOIL TYPE:	Clay, heavy loam	ELEVATION:	220 - 660 feet
VINE SPACING:	8x8	YIELD PER ACRE:	2.5 tons	ROOTSTOCK:	St. George
YEAR PLANTED:	1904	TRELLISING STYLE:	VSP and head-trained	IRRIGATION:	Drip

CASES PRODUCED: 608 cases

Bella
VINEYARDS & WINE CAVES