



2018
The Sailor + The Cow
zinfandel

winemaker notes

VARIETY: 97% zinfandel, 3% petite sirah

APPELLATION: Dry Creek Valley

DEGREES BRIX AT HARVEST: 24.4 to 25.1

pH: 3.75

ALCOHOL: 14.9%

CELLAR RECOMMENDATION: Enjoy this wine through 2027

VINIFICATION NOTES: After an incredibly sunny and pleasant summer with warmer days and cool nights, fruit for this wine was picked on September 17th from Lily Hill and September 25th from Maple Vineyards. The wines received two pump-overs daily in closed-top tanks during fermentation and were left on skins for an average of 28 days. After fermentation, the wine was barreled-down into a combination of 75% French, 25% American, 8% being new, for an incredible 27 months.

VINEYARD NOTES: With the release of our brand-new wine The Sailor + the Cow zinfandel, we want to share the incredible history behind the making of this tribute to Dry Creek Valley. Combining fruit from the land once owned by Captain Mervin and Maja Staehr (Lily Hill Vineyard) with grapes farmed by the Rafanelli family (Maple Vineyards), we celebrate the lives that came before us. Lily Hill zinfandel possesses bright fruit aromas and a lush, balanced body. Maple Vineyards, farmed to this day by the Rafanelli family, adds savory notes and depth to the palate.

SENSORY NOTES: Bright aromas of blueberries and Marion berries evolve into leather, walnuts, juicy fruits and a hint of oregano on the palate. Elegant yet firm structure creates a mouthfeel that is in perfect harmony with long-lasting acidity.

VINEYARD DETAILS:

CLONE: Various, Dupratt,
Florence, Oakley

SOIL TYPE: Clay, heavy loam

ELEVATION: 220-800 feet

VINE SPACING: 8x8 and 6x8

YIELD PER ACRE: 2.5 - 3 tons

ROOTSTOCK: St. George, 110R

YEAR PLANTED: 1915 - 2001

TRELLISING STYLE: VSP and head-trained

IRRIGATION: Minimal drip

CASES PRODUCED: 300 cases

Bella
VINEYARDS & WINE CAVES