

2005

Alexander Valley Hillside Cuvée

variety: 54% cabernet sauvignon, 25% zinfandel,
 11% petite sirah, 10% petite verdot
appellation: 100% Alexander Valley
vintage: 2005
harvest date: October 19–24, 2005
degrees brix at harvest: 24.9–25.7
pH: 3.86
alcohol: 15%

Maceration Notes: The cabernet was destemmed, crushed and then put through an extended maceration from October 25th to November 17th, when it achieved complete dryness. It was immediately inoculated with yeast and was pumped over in a submerged-cap tank once per day for one hour at a time.

Maturation: 14 months in 60 gallon barrels, 20% new oak, 40% American/60% French

Sensory Notes: The 2005 Alexander Valley Hillside Cuvée is dark violet in the glass, boasting a full bouquet of cassis and light herbal notes. Robust and full on the palate, the zinfandel in the blend adds a dazzling element of cherry and spice. A backbone of full but approachable tannins ensures this complex wine will age gracefully for up to 10 years in the cellar.

Vineyard Notes: Our Big River Ranch in the Alexander Valley provides the various grapes for this cuvée. The cabernet is from a sunny, west-facing slope overlooking a bend in the Russian River. At 40 years old, these vines are in their prime, with a perfect balance of good yields and fully ripened fruit with great potential for complexity. The zinfandel fruit is from our acclaimed 110-year-old vines that are located on the same property.

Vintage Synopsis: The 2005 harvest began with an early budbreak in February and continued with limited rain in the early spring and no heat spikes. A cooler overall growing climate allowed the grapes to hang until their optimal ripeness. This resulted in more intense flavors as well as a leisurely, well-measured crush that extended fully into November.

Bella
vineyards and wine caves

Strictly limited production.

700 cases produced.

Retail: \$28.00