

2006

Belle Canyon zinfandel**variety:** 100% zinfandel**appellation:** Dry Creek Valley**harvest date:** October 2nd, 2006**degrees brix at harvest:** 25.7**pH:** 3.95**alcohol:** 15.0%

Vinification notes: Fruit was destemmed and crushed before being soaked on petite sirah skins for increased color and tannin. Fermentation occurred in a submerged cap tank with pumpovers being performed twice daily. The wine was pressed at dryness after 16 days of primary fermentation. The wine was aged for 16 months in a combination of French and American oak, with 20% new barrels.

Sensory Notes: This wine is our most exclusive vineyard-designate zinfandel, and its reputation is well deserved due to its very limited production. On the nose, the wine yields sultry notes of blackcurrant and cherry liqueur. This wine is seductively soft on the palate, with flavors of ripe boysenberry and cola followed by gentle earthy tannins. The satin-smooth finish exhibits rich espresso and vanilla notes and does not depart quickly. Enjoy this intense zinfandel for the next 6-7 years.

Vineyard Notes: The Belle Canyon ranch is a small 15-acre parcel on the eastern edge of the Dry Creek Valley. It is a hillside vineyard planted with mature 17-year-old vines. The canyon itself experiences intense summer heat in the days but cools down quickly at night. This provides us with well-ripened fruit possessing a balance of sugar and acid. This vineyard's unique character provides some of the best fruit we harvest.

Vintage Synopsis: 2006 was a challenging but rewarding harvest season. Cooler temperatures made for a prolonged harvest that allowed the grapes to develop deep, rich flavor and color. The brief threat of rain in early October put us on the alert, but with some moderate thinning and cluster sorting, an excellent vintage was achieved.

Strictly limited production. 600 cases produced.

Retail: \$35.00

Bella
vineyards and wine caves