

2007

Belle Canyon zinfandel

variety: 100% zinfandel
appellation: Dry Creek Valley
harvest date: September 14th
degrees brix at harvest: 25.8
ph: 3.71
alcohol: 15.0%

Vinification Notes: Fruit from the Belle Canyon ranch was destemmed and crushed before it was soaked on syrah skins to improve color and tannin. The fruit was fermented in a submerged cap tank with pumpovers being performed twice daily. Aging occurred for 16 months in a combination of French and American oak, 20% new.

Sensory Notes: This intense wine is a classic example of a bright, fruit-forward zinfandel. Ripe red berry flavors stand up front, while a toasty, briary finish brings this juicy wine to a satisfying conclusion.

Vineyard Notes: The Belle Canyon ranch is a small parcel on the eastern edge of the Dry Creek Valley. The hillside was planted to vines in the early 90s. The canyon itself experiences intense summer heat in the days but cools down quickly at night. The vineyard's unique character provides some of the best fruit we harvest.

Vintage Synopsis: In 2007 we experienced a steady summer of warm days and cool, foggy nights, ideal growing conditions for top-notch winegrapes. 2007 wines have excellent concentration with full but soft tannins. The vintage balances power and finesse and is perhaps the best year in Sonoma County in the last decade.

Cellar Recommendation: We suggest enjoying the 2007 Belle Canyon zin before 2013.

Strictly limited production.

Only 502 cases produced.

Retail: \$35.00

Bella
vineyards and wine caves