

2007

Big River Ranch zinfandel**variety:** 86% zinfandel, 14% petite sirah**appellation:** Alexander Valley**harvest date:** September 5th, 2007**degrees brix at harvest:** 27.7**pH:** 3.65**alcohol:** 14.0%

Vinification notes: Big River fruit was hand-picked, destemmed and underwent a 16-day fermentation in a submerged-cap tank. Kept on the skins for a full month, the wine was allowed an extended maceration. Aging occurred for 18 months in a combination of French and American oak, with 20% new barrels.

Sensory Notes: Big River Ranch zin resides comfortably at the bigger and darker end of the zinfandel spectrum. It has a deep crimson color and a bouquet of red berries and briary spice. On the palate, it delivers flavors of ripe raspberries, rhubarb and clove. Tannins are substantial but well integrated, which will allow this wine to improve for years to come.

Vineyard Notes: This zin is made from 14 acres of vines planted in 1905. Vine age limits the yields and provides intense, dark and ripe fruit. The Big River Ranch boasts red soils and hot summer days typical of the Alexander Valley, but also benefits from the coastal cooling effect of the nearby Russian River Valley. The result is longer "hang times" for the coveted fruit coming off these ancient vines.

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 Recommendations: Enjoy from 2010 until 2016.

Strictly limited production.

Only 600 cases produced.

Retail: \$38

Bella
vineyards and wine caves