

2007

Late Harvest zinfandel**variety:** 98% zinfandel 2% black muscat**appellation:** Sonoma County**harvest dates** October 6th and 8th, 2007**degrees brix at harvest:** 34.5**pH:** 3.76**alcohol:** 14.5%**residual sugar:** 15 g/l

Vinification notes: Zinfandel fruit from the Big River and Lily Hill ranches was brought in after an extended hang time resulting in high sugar content. Fruit was vigilantly sorted to remove any clusters with extensive raisining. Fermentation occurred for 10 days and was stopped before dryness. The wine was aged for six months in stainless steel before bottling.

Sensory Notes: An intoxicating bouquet of sweet stone fruit greets the nose, while the palate is rewarded with a luscious burst of ripe dark cherries and zinfandel spice. Simply delicious! The finish is well-balanced with light tannins and round, caramel sweetness. This wine screams for a cheese plate or dark/semisweet chocolate. It can be aged for 8-10 years in bottle.

Vineyard Notes: Grapes for the Late Harvest zinfandel were harvested from two of our renowned old vine zinfandel properties. The ancient vines of the Big River ranch in the Alexander Valley are perfectly matched by the old head trained vines on our Lily Hill Estate. The steep hillsides and thin soils force these vines to pull all the nutrients and flavor they can out of the clay heavy earth. This results in ripe, intense fruit that is perfect for late harvest zin.

Vintage Synopsis: The 2007 vintage afforded us the luxury of making our celebrated Late Harvest zinfandel. Not all growing seasons allow us to produce this wine, and 2007 was perfect. Grapes from our Big River ranch were left on the vine well into October, allowing incredible sugar levels to develop. Fruit was picked at almost 35 degrees brix and has yielded a dessert wine that may be our best yet.

Strictly limited production.

Retail: \$24.00

Bella
vineyards and wine caves