

2008

DRY CREEK VALLEY

zinfandel

**VARIETY:** 86% zinfandel, 5% primitivo, 9% petite sirah

**APPELLATION:** Dry Creek Valley

**HARVEST DATE:** September 3rd

**DEGREES BRIX AT HARVEST:** 25.4

**pH:** 3.59

**ALCOHOL:** 14.8%

**VINIFICATION NOTES:** Grapes were harvested on the same date from blocks 5, 6 and 10 of our Lily Hill Estate. The fruit was then hand-sorted and destemmed, and the lots were combined and fermented in closed-top tanks for 15 days. Aging occurred for 14 months in a combination of French and American oak barrels (20 percent new).

**SENSORY NOTES:** This traditionally styled zinfandel displays intense dark fruit aromatics alongside enticing gingerbread spice notes. Well balanced and juicy on the palate, it finishes with a satisfying hint of toasty vanilla oak.

**VINEYARD NOTES:** Fruit for our Dry Creek Valley zinfandel is sourced from 10- to 30-year-old vines on our Lily Hill Estate, which is located on the western slope of the Dry Creek Valley. Very warm days bring full ripeness and big, bold flavors and aromas to the wines from Lily Hill, while cool nights allow for the development of natural acidity and tannins, providing structure to the site's full-bodied wines.

**VINTAGE SYNOPSIS:** Though yields were down, the 2008 growing season was a rewarding one for wine-growers in Sonoma County. As is often the case in low-yielding vintages, 2008 produced riper and more complex wines. A few heat spikes had wineries scrambling, but the return of cool weather and fog allowed the lion's share of the fruit to remain on the vine long enough to develop full, ripe flavors.

**CELLAR RECOMMENDATION:** Best from 2010 through 2014.

**RETAIL PRICE:** \$25 Strictly limited production. Only 950 cases produced.

# Bella

VINEYARDS &amp; WINE CAVES