

2008

**Late Harvest zinfandel**

**variety:** 97% zinfandel, 3% black muscat  
**appellation:** Sonoma County  
**harvest dates:** October 12th  
**degrees brix at harvest:** 32.0  
**pH:** 3.9  
**alcohol:** 14.5%  
**residual sugar:** 12%

**Vinification notes:** Well-ripened zinfandel fruit was picked at high, late-harvest sugar levels. After seven days the fermentation stopped short of dryness, allowing some of the natural sugar to remain in the wine. The Late Harvest was aged and blended in stainless steel tanks to preserve its subtle fruit characteristics.

**Sensory Notes:** An after-dinner favorite, this wine exhibits a tantalizing nose of dark plum and spice. On the palate, it is satisfying, full and smooth, with flavors of blackcurrant and cola. A sweet finish lingers with hints of Mexican chocolate and cinnamon.

**Vineyard Notes:** The 2008 Late Harvest is made from a combination of Lily Hill Estate and Big River Ranch fruit. Each year we designate several small sub-blocks of vines on each property for our prized dessert wine. The fruit from these blocks is left on the vine to develop a higher level of sugar and ripeness, making an ideal raw material for dessert wine.

**Vintage Synopsis:** A few notable heat spikes and a fire-induced haze marked the 2008 vintage over much of Northern California. Despite these obstacles, we experienced a solid, but ripe, zinfandel vintage. Late Harvest fruit achieved the intense ripeness as usual; however, "late" was almost a month earlier this year.

**Cellar Recommendation:** Enjoy from 2009 through 2019.

Strictly limited production.

Retail: \$25.00/375ml

**Bella**  
vineyards and wine caves