

2008

LILY HILL ESTATE

dry creek valley zinfandel

**VARIETY:** 94% zinfandel, 6% petite sirah**APPELLATION:** Dry Creek Valley**HARVEST DATES:** Aug. 29th, Sep. 4th, and Sept. 11th**DEGREES BRUX AT HARVEST:** 24.7 to 26.1**pH:** 3.86**ALCOHOL:** 14.3%

**VINIFICATION NOTES:** Fruit was harvested from four separate old-vine blocks of our Lily Hill Estate, on three different harvest dates. The fruit was then hand-sorted and destemmed. Each lot was fermented in closed-top tanks for 15-20 days, and the maceration was conducted with a submerged-cap tank system to allow for maximum extraction of color, flavor and tannin. Aging occurred for 16 months in a combination of French and American oak barrels (20 percent new).

**SENSORY NOTES:** With a seamless balance between mouthwatering acidity and silky-smooth texture, this is another standout vintage for our estate zinfandel. The bouquet boasts notes of cherry liqueur and cracked black and white pepper, followed by black raspberry flavors that engulf the palate before revealing hints of vanilla. A Bella classic!

**VINEYARD NOTES:** Our Lily Hill Estate vineyard is located on the western slope of the Dry Creek Valley, directly above our wine cave. We are privileged to be stewards to Lily Hill's 10 acres of old-vine zinfandel, planted in 1915. These weathered vines give us ultra-ripe, concentrated fruit that brings intense flavor and complexity to our 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 2011 through 2015.

**RETAIL PRICE:** \$40 Strictly limited production. Only 900 cases produced.

# Bella

VINEYARDS &amp; WINE CAVES