

2014

Belle Canyon

zinfandel

winemaker notes

VARIETY: 98% zinfandel, 2% syrah
APPELLATION: Dry Creek Valley
DEGREES BRIX AT HARVEST: 27.9
P.H: 3.72
ALCOHOL: 14.7%
CELLAR RECOMMENDATION: Enjoy this wine through 2024

VINIFICATION NOTES: Fruit for Belle Canyon was hand picked between September 8th and October 7th. After being crushed and destemmed, the zinfandel was fermented in tank for 19 days before being pressed off the skins. The syrah was fermented separately, being pressed off the skins during fermentation to perseve texture and soft tannins. The Belle Canyon wine was aged in combination of French and American oak barrels for 14 months, 20% being new oak.

VINEYARD NOTES: This wine comes from a vineyard on the eastern edge of Dry Creek Valley. Planted in the early 90's, this parcel experiences intense daytime summer heat, before its elevation allows it to rapidly cool down at night. A great deal of handwork is performed to achieve the proper ripeness at harvest. Clusters are thinned up to five times before harvest to allow the remaining fruit to fully ripen.

SENSORY NOTES: Compelling aromas of dark mocha, and dried lavender. Tart, bright fruit and bing cherry flavors that lead into leather and baking spice. Beautiful structure that gives a lush yet vibrant finish.

VINEYARD DETAILS:

CLONE: Heritage	SOIL TYPE: Clay, sandy loam	ELEVATION: 250 feet
VINE SPACING: 8x8	YIELD PER ACRE: 2-3 tons	ROOTSTOCK: St. George
YEAR PLANTED: 1916-1992	TRELLISING STYLE: Cordon	IRRIGATION: Minimal drip

CASES PRODUCED: Stictly limited production.

RETAIL PRICE: \$38

Bella
VINEYARDS & WINE CAVES