



2017

Maple Vineyards

zinfandel

winemaker notes

VARIETY: 100% zinfandel
APPELLATION: Dry Creek Valley
DEGREES BRIX AT HARVEST: 24.9 to 25.1
pH: 3.78
ALCOHOL: 14.8%
CELLAR RECOMMENDATION: Enjoy this wine through 2026

VINIFICATION NOTES: After an ideal growing season that yielded outstanding fruit with great color and flavor, we picked our grapes from Annie's Block on September 7th and Maple's Boo's Block on September 11th. Fermentation took place in stainless steel tanks for 11 days with careful temperature control to preserve the softer, sophisticated style of this wine. Pump-overs were performed twice per day. After fermentation, the wine was barreled down into a combination of 95% French and 5% Hungarian oak barrels for 15 months, with 20% new oak overall.

VINEYARD NOTES: Fruit for the Maple Vineyards zinfandel comes from two very special blocks of this benchland property in the heart of the Dry Creek Valley. Tina and the late Tom Maple have dedicated their lives to producing some of Dry Creek's finest head-trained, dry-farmed zinfandel grapes. The red clay loam soils provide elegant structure and balance to this wine, while Dry Creek's warm climate ensures bright fruit flavors..

SENSORY NOTES: The 2017 Maple Vineyards zinfandel's sophisticated style is approachable now but promises grace and beauty with age. Brambly blackberries and floral aromatics emerge on top, underscored by savory notes of forest floor and leather. Elegant yet rich, supple tannins produce a seamless finish.

VINEYARD DETAILS:

CLONE:	Heritage	SOIL TYPE:	Clay, heavy loam	ELEVATION:	300 feet
VINE SPACING:	8x8	YIELD PER ACRE:	4-5 tons	ROOTSTOCK:	St. George
YEAR PLANTED:	1968	TRELLISING STYLE:	Head-trained	IRRIGATION:	Dry-farmed

CASES PRODUCED: 600

Bella
VINEYARDS & WINE CAVES