



2014

FLORENCE VINEYARD

zinfandel

winemaker notes

VARIETY: 96% zinfandel, 4% petite sirah
APPELLATION: Dry Creek Valley
DEGREES BRIX AT HARVEST: 24.7
P.H: 3.81
ALCOHOL: 14.6%
CELLAR RECOMMENDATION: Enjoy this wine through 2022

VINIFICATION NOTES: The Florence Vineyard zinfandel fruit was picked in early September, hand-sorted and destemmed before being fermented in submerged cap tanks to achieve greater extraction of skins, with pumpovers being performed twice daily. Aging occurred for 17 months in a combination of French and American oak barrels, with 15% new.

VINEYARD NOTES: Located a quarter-mile from Lily Hill, the Florence Vineyard is influenced by the bordering Pena Creek, giving the soil a well-draining, rocky quality unique to this site. The vines were cultivated from cuttings of the St. Peter's Church clone taken from Jack's Florence's famous Rockpile Ranch, which produce extremely small berries that deliver intense flavors.

SENSORY NOTES: The 2014 Florence Zinfandel exhibits wonderful floral aromatics of sweet dried fruit. In the mouth it showcases flavors of dried fig, anise and bright cranberries. It is a supple wine with soft tannins.

VINEYARD DETAILS:

CLONE:	ST. Peter's Church	SOIL TYPE:	Clay, heavy loam	ELEVATION:	300 feet
VINE SPACING:	6x8	YIELD PER ACRE:	1.5-2.5 tons	ROOTSTOCK:	110R
YEAR PLANTED:	1999	TRELLISING STYLE:	Cordon	IRRIGATION:	Minimal drip

CASES PRODUCED: Strictly limited production

RETAIL PRICE: \$38

Bella
VINEYARDS & WINE CAVES