



# 2014

## Hills & Benches

zinfandel

### winemaker notes

VARIETY: 82% zinfandel, 12% petite sirah, 6% carignane

APPELLATION: Dry Creek Valley

DEGREES BRIX AT HARVEST: 27.0

P.H: 3.78

ALCOHOL: 14.8%

CELLAR RECOMMENDATION: Enjoy this wine through 2021

**VINIFICATION NOTES:** The Hills and Benches fruit was picked between September 12th and October 1st. The grapes were hand-sorted, destemmed and put into closed top fermentation tanks, where twice-daily pumpovers occurred for 12 days. The wine was aged in a combination of French and American oak barrels for 10 months, 15% of which was new oak.

**VINEYARD NOTES:** To showcase the classic Dry Creek Valley style, we created this wine by artfully blending hillside and benchland fruit. Our estate vineyard, Lily Hill is perched above the north end of the valley and provides dark, concentrated grapes, the result of the rugged and 'stressed' hillside vines. We sourced the benchland portion of this blend from several vineyards, including the Florence vineyard, whose grapes bring red fruit and soft, lush texture. The carignane adds a vibrancy to the blend, while the petite sirah helps to finish this beautiful wine with structure.

**SENSORY NOTES:** Bright and fresh, the Hills & Benches zinfandel displays layers of plum, strawberry and black tea, all leading to a rich, round finish with plenty of minerality.

#### VINEYARD DETAILS:

CLONE: Various

SOIL TYPE: Clay, heavy loam, alluvial

ELEVATION: 200-600 feet

VINE SPACING: 8x8

YIELD PER ACRE: 3-4 tons

ROOTSTOCK: St. George, 110R

YEAR PLANTED: Various

TRELLISING STYLE: VSP, head trained

IRRIGATION: Minimal drip

CASES PRODUCED: Strictly limited production.

RETAIL PRICE: \$38

**Bella**  
VINEYARDS & WINE CAVES