

2014

BIG RIVER RANCH

zinfandel

VARIETY: 91% zinfandel, 9% syrah

APPELLATION: Alexander Valley

DEGREES BRIX AT HARVEST: 28.4

pH: 3.55

ALCOHOL: 14.9%

CELLAR RECOMMENDATION: Enjoy this wine through 2023

VINIFICATION NOTES: We hand-picked our old vine zinfandel on September 5th. The fruit was sorted, destemmed and placed into closed-top tanks for submerged cap fermentation where the wine remained on skins for 26 days. The wine was aged in a combination of French and American oak, 20% new for 17 months.

SENSORY NOTES: The wine begins with lovely aromatics and a hint of forest floor. It is balanced with bright lively black and red fruits. Notes of sassaparilla and anise evolve into a velvety full mouth feel that is rich and dense. The finish is long and silky.

VINEYARD NOTES: The Big River Ranch property sits on a picturesque benchland above the Russian River in the Alexander Valley. The 14 acres of 110-year old vines showcase what old vine zinfandel can achieve: limited yields with dark, concentrated fruit. The deep red soils and hot summer days typical of Alexander Valley create wines full of character and complexity. Early morning fog from the nearby Russian River allows for a longer growing season for these coveted wines.

VINEYARD DETAILS:

CLONE: Heritage

SOIL TYPE: Sandy loam

ELEVATION: 250 feet

VINE SPACING: 8' x 8'

YIELD PER ACRE: 1.5-2 tons

ROOTSTOCK: St. George

YEAR PLANTED: 1905

TRELLISING STYLE: Head-trained

IRRIGATION: Drip

RETAIL PRICE: \$45. 399 cases produced

Bella

VINEYARDS & WINE CAVES