



2018

Westphall Vineyard

zinfandel

winemaker notes

VARIETY: 100% zinfandel
APPELLATION: Rockpile AVA
DEGREES BRIX AT HARVEST: 26.4
P.H: 3.88
ALCOHOL: 14.8%
CELLAR RECOMMENDATION: Enjoy this wine through 2028

VINIFICATION NOTES: After an excellent growing season that yielded exceptional fruit, we harvested our zinfandel by hand on September 22nd before rain came in early October. Grapes were destemmed, and fermented in closed top tanks. The wine was left on the skins for 22 days, and aged in barrel for 20 months in 100% French oak barrels with 25% being new.

VINEYARD NOTES: Rockpile is the most extreme vineyard land in the Dry Creek Valley. Famous for its steep peaks and strong winds, it yields absolutely killer zins. Perched high above Lake Sonoma, the region's scarce water, thin soils and thick rock bed make it difficult for vines to establish their roots. This struggle produces fruit with remarkable intensity and complexity, making blockbuster zinfandel. Located at an elevation of 1,250 feet, Westphall Vineyard has ideal western sun exposures, red volcanic soil and steep slopes—all of which contribute to the character and complexity of this wine.

SENSORY NOTES: Earthiness merges with a core of bright red fruits in this elegant and layered zinfandel. Dusty earth, cola and lingonberry lead a palate of finely integrated tannins, balanced acidity and a long, elegant finish.

VINEYARD DETAILS:

CLONE:	Florence	SOIL TYPE:	Clay, heavy loam	ELEVATION:	1,250 feet
VINE SPACING:	8x8	YIELD PER ACRE:	2.5 tons	ROOTSTOCK:	St. George
YEAR PLANTED:	2000	TRELLISING STYLE:	VSP	IRRIGATION:	Drip

CASES PRODUCED: 43 cases produced

Bella
VINEYARDS & WINE CAVES