



# 2019

## Collier Falls

zinfandel

### winemaker notes

VARIETY: 98% zinfandel 2% syrah  
APPELLATION: Dry Creek Valley  
DEGREES BRIX AT HARVEST: 26.4  
pH: 3.82  
ALCOHOL: 14.7%  
CELLAR RECOMMENDATION: Enjoy this wine through 2028

**VINIFICATION NOTES:** Fruit was hand-picked from this hillside site on September 20. The grapes were cold soaked for 72 hours with an extended maceration of 18 days to deepen the wine's color and palate. Aging took place in 72% American and 27% French Oak barrels, with 18% of the American oak being new, for 18 months.

**VINEYARD NOTES:** Collier Falls farms 20 acres in the northwest corner of Dry Creek Valley at elevations exceeding 1,000 feet. These steep vineyards of rocky, clay soil produce mountain fruit with great color, character and intensity. These vineyards also sit above the fog line. So while morning fog cools the valley floor, the hillside fruit enjoys plenty of sunshine. And during the warmer parts of the day, these southeast facing vineyards get early shade, creating an ideal temperature balance for the grapes – lots of sun to develop ripe flavors and varietal characteristics, and cooler periods to help the fruit achieve balance and complexity.

**SENSORY NOTES:** Dark fruits abound in this brooding medium-bodied wine. The 2019 vintage showcases wild raspberry tones, a touch of licorice, vanilla and baking spice with plush, soft tannins and a perfectly balanced finish.

CLONE: Various  
VINE SPACING: 6x9  
YEAR PLANTED: Various

SOIL TYPE: Clay, heavy loam  
YIELD PER ACRE: 1.5 tons  
TRELLISING STYLE: VSP

ELEVATION: 200-500 feet  
ROOTSTOCK: St. George  
IRRIGATION: Minimal drip

CASES PRODUCED: 281

**Bella**  
VINEYARDS & WINE CAVES