



2016

BLOCK 10

zinfandel

winemaker notes

VARIETY: 100% zinfandel
APPELLATION: Russian River Valley
DEGREES BRIX AT HARVEST: 24.2 to 26.4
P.H: 3.78
ALCOHOL: 15.1%
CELLAR RECOMMENDATION: Enjoy this wine through 2025

VINIFICATION NOTES: After an ideal growing season that yielded lovely color and depth in the grapes, we picked the fruit by hand from Block 10 at Big River Ranch. The wines averaged 15 days of skin contact with two pump-overs a day, and were pressed when tannins had developed proper mouthfeel. After fermentation, the wine was barreled-down into a combination of 85% French, 10% Hungarian and 5% American oak barrels for 15 months, with 20% new oak overall.

VINEYARD NOTES: The 2016 Block 10 zinfandel comes from one iconic vineyard, our Big River Ranch. Featuring old vines and ideal growing conditions, these sites combined to create a beautifully complex and complete wine.

SENSORY NOTES: This richly aromatic wine reveals alluring layers of dark, ripe fruit, spice, tea leaves, with a hint of oak from barrel aging. On the palate, lush flavors of blackberry, and black raspberry are encircled by supple tannins that add to the wine's big round mouthfeel. The finish is silky and lingering with dark berry and spice notes.

VINEYARD DETAILS:

CLONE: Heritage
VINE SPACING: 8x8
YEAR PLANTED: 1904
CASES PRODUCED: 119 cases

SOIL TYPE: Clay, heavy loam
YIELD PER ACRE: 2.5 tons
TRELLISING STYLE: VSP and head-trained

ELEVATION: 220-660 feet
ROOTSTOCK: St. George
IRRIGATION: Drip

Bella
VINEYARDS & WINE CAVES