



2016

BARREL 32

zinfandel

winemaker notes

VARIETY: 100% zinfandel
APPELLATION: Dry Creek Valley
DEGREES BRIX AT HARVEST: 25.4 to 28.6
pH: 3.88
ALCOHOL: 14.8%
CELLAR RECOMMENDATION: Enjoy this wine through 2025.

VINIFICATION NOTES: After an ideal growing season that yielded outstanding fruit with great color and flavor, the grapes were harvested by hand, carefully sorted and destemmed. The wines received two pump-overs daily during fermentation and were left on skins for 30 days. 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 Barrel 32 represents a blend of our very finest barrels of wine from the vintage. In 2016, this included stunning wines from the renowned Westphall, Big River Ranch and Rocky Ridge vineyards.

SENSORY NOTES: A powerful and profound expression of zinfandel, this wine begins with head-turning aromas of ripe dark red fruit, tea leaves, dusty earth, and saffras. On the palate, it combines rustic elegance with depth and richness, offering flavors of black cherry, flowers, moist earth, sweet tobacco leaf and spice, all supported by luxurious tannins.

VINEYARD DETAILS:

CLONE: Various	SOIL TYPE: Clay loam and rocky volcanic	ELEVATION: 200 - 1250 feet
VINE SPACING: 8x8 and 6x8	YIELD PER ACRE: 2 - 3 tons	ROOTSTOCK: St. George
YEAR PLANTED: 1905 - 2000	TRELLISING STYLE: VSP and head-trained	IRRIGATION: Drip

CASES PRODUCED: 171 cases

Bella
VINEYARDS & WINE CAVES