

Hills + Benches

zinfandel

winemaker notes

VARIETY: 77% zinfandel, 18% petite sirah and 5% petit verdot

APPELLATION: Dry Creek Valley

DEGREES BRIX AT HARVEST: 24.5 to 28.6

pH: 3.88

ALCOHOL: 14.4%

CELLAR RECOMMENDATION: Enjoy this wine through 2025

VINIFICATION NOTES: After an exceptional growing season that produced wonderful color and concentration, we harvested the grapes for our Hills and Benches zinfandel between September 10th and October 8th. The grapes were destemmed and put into closed-top fermentation tanks, with twice-daily pump-overs during fermentation. After fermentation, the wine was barreled-down into a combination of 85% French, 10% Hungarian and 5% American oak, with 20% new oak overall.

VINEYARD NOTES: To showcase the classic Dry Creek Valley style, we created this wine by artfully blending hillside and benchland fruit. Our estate vineyard, Lily Hill is perched above the north end of the valley and provides dark, concentrated grapes, the result of the rugged and 'stressed' hillside vines. We sourced the benchland portion of this blend from several vineyards, whose grapes bring deep, red fruit notes and a soft, lush texture. The petit verdot adds a depth and color, while the petite sirah contributes to this beautiful wine's structure.

SENSORY NOTES: Made predominantly using grapes from our famed Lily Hill Vineyard, this wine offers bold dark berry layers of blackberry and boysenberry, with underlying notes of cloves and plum. On the palate, it is big and rich, with a broad, mouthcoating presence that carries the wine to a long, complex finish.

VINEYARD DETAILS:

CLONE: Various SOIL TYPE: Clay, heavy loam, alluvial ELEVATION: 200 - 600 feet

VINE SPACING: 8x8 and 5x8 YIELD PER ACRE: 2.5-4 tons ROOTSTOCK: St. George, 101-14 and 110R

YEAR PLANTED: Various TRELLISING STYLE: VSP IRRIGATION: Drip

CASES PRODUCED: 564 cases

