



2016

Collier Falls

zinfandel

winemaker notes

VARIETY: 100% zinfandel
APPELLATION: Dry Creek Valley
DEGREES BRIX AT HARVEST: 25.1
P.H: 3.77
ALCOHOL: 14.7%
CELLAR RECOMMENDATION: Enjoy this wine through 2025

VINIFICATION NOTES: We cold soaked for 72 hours with an extended maceration of 10 - 14 days. 100% American oak with 1/3 new. We had a harvest date of September 15, 2016. Brix at harvest was 27.2.

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: With a rich nose of dark ripe fruit, the 2016 Collier Falls zinfandel exhibits classic and lively Dry Creek flavors of blueberries, black cherries and black raspberries. With a hint of vanilla and spice, the wine has a silky texture with a medium mouthfeel, and a long delicious finish.

VINEYARD DETAILS:

CLONE:	Various	SOIL TYPE:	Clay, heavy loam	ELEVATION:	200-500 feet
VINE SPACING:	6x9	YIELD PER ACRE:	1.5 tons	ROOTSTOCK:	St. George
YEAR PLANTED:	Various	TRELLISING STYLE:	VSP	IRRIGATION:	Minimal drip

CASES PRODUCED: Strictly limited production.

Bella
VINEYARDS & WINE CAVES