



2016

FLORENCE VINEYARD

zinfandel

winemaker notes

VARIETY: 100% zinfandel
APPELLATION: Dry Creek Valley
DEGREES BRIX AT HARVEST: 26.2
pH: 3.85
ALCOHOL: 15.2%
CELLAR RECOMMENDATION: Enjoy this wine through 2025

VINIFICATION NOTES: After an ideal growing season that yielded outstanding fruit with great color and flavor, we picked our grapes from Florence Vineyard in mid-September. The fruit was hand-sorted and destemmed before being fermented in stainless steel tanks to achieve greater extraction of skins, with pump-overs being performed twice daily. Aging occurred for 15 months in a combination of 85% French, 10% Hungarian and 5% American oak barrels, with 20% new oak overall.

VINEYARD NOTES: Located a quarter-mile from our Lily Hill Estate Vineyard, the Florence Vineyard is influenced by the bordering Peña Creek, giving the soil a well-draining, rocky quality unique to this site. The vines were cultivated from cuttings of the St. Peter's Church clone taken from Jack Florence's famous Rockpile Ranch, which produce extremely small berries that deliver intense flavors. To add to the depth and nuance of this wine, we also included 3% grapes from Rocky Ridge Vineyard.

SENSORY NOTES: This wine begins with tantalizing aromas of plum, ripe strawberry, raspberry and wildflowers. On the palate, the flavors turn deeper, revealing lush blackberry notes, with silky tannins contributing to the rich, expansive mouthfeel.

VINEYARD DETAILS:

CLONE:	St. Peter's Church	SOIL TYPE:	Rocky and sandy soils	ELEVATION:	200 feet
VINE SPACING:	7x7	YIELD PER ACRE:	3 tons	ROOTSTOCK:	St. George
YEAR PLANTED:	2001	TRELLISING STYLE:	VSP	IRRIGATION:	Drip

CASES PRODUCED: 440 cases

Bella
VINEYARDS & WINE CAVES