## 2017 Lily Hill Estate

## zinfandel

## winemaker notes

VARIETY: 89% zinfandel, 8% syrah, 3% grenache

APPELLATION: Dry Creek Valley

DEGREES BRIX AT HARVEST: 24.9-27.0

P.H: 3.71 ALCOHOL: 15.1%

CELLAR RECOMMENDATION: Enjoy this wine through 2027

VINIFICATION NOTES: We have 8 different blocks of zinfandel on Lily Hill, each of which is picked individually according to ripeness, with harvest dates ranging from September 6th to September 30th. After a year of plentiful rain that enriched the soils, ideal weather allowed for perfect ripening. The fruit was sorted, destemmed and given 21 days of skin contact, with two pumpovers a day until it was pressed at dryness. The wine was barrelled-down into a combination of French and Hungarian oak, 20% new, for 16 months in our wine caves.

VINEYARD NOTES: Lily Hill Vineyard has become synonymous with zinfandels of elegance and substance. From the first plantings in 1915 to the blocks planted in 2001, this majestic hillside vineyard benefits from cooler nights and warmer days.

SENSORY NOTES: A pure expression of beauty in a classic Dry Creek Valley zinfandel style, this wine begins with pretty aromatics of red raspberry and floral notes, leading to black cherry and black licorice. Silky in texture, bright acidity makes for a mouthwatering finish.

## **VINEYARD DETAILS:**

CLONE: Various, Dupratt, SOIL TYPE: Clay, heavy loam ELEVATION: 220-660 feet

Florence, Oakley YIELD PER ACRE: 2.5-3 tons ROOTSTOCK: St. George, 110 R

VINE SPACING: 8x8 TRELLISING STYLE: VSP and head-trained IRRIGATION: Minimal drip

YEAR PLANTED: 1915-2001

CASES PRODUCED: 633

