



# 2019

## Barrel 32

zinfandel

### winemaker notes

VARIETY: 90% zinfandel, 7% petite sirah, 3% syrah

APPELLATION: Dry Creek Valley

DEGREES BRIX AT HARVEST: 26.1 to 26.4

pH: 3.27-3.86

ALCOHOL: 14.9%

**VINIFICATION NOTES:** After an ideal growing season that yielded outstanding fruit with great color and flavor, the grapes were harvested by hand from September 20th to October 11th, carefully sorted and destemmed. The wines received two pump-overs daily during fermentation and were left on skins for 24 days in closed top tanks, with the exception of DuPratt Vineyard fruit, which was fermented in an open-top tank with daily punchdowns. The petite sirah and syrah in this blend was cofermented with the zinfandel fruit. After fermentation, the wine was barreled-down into 100% French oak barrels, 33% being new, for 18 months.

**VINEYARD:** This vintage's selection of top barrels includes stunning wines from our own Lily Hill Estate (71%), DuPratt Vineyard (12%), Collier Falls Vineyard (8%) and Jack Jr. Vineyard (8%). The DuPratt is a new vineyard for us and made the Barrel 32 on year one. The acidity adds a tremendous focus and elegance. Because of the higher acid from this site, it received open-top fermentation with 5% whole cluster zinfandel.

#### 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 - 2001	TRELLISING STYLE: VSP and head-trained	IRRIGATION: Drip

CASES PRODUCED: 295

**Bella**  
VINEYARDS & WINE CAVES