



2019

Trot + Follow

zinfandel

winemaker notes

VARIETY: 92% zinfandel, 6% syrah, 2% petite sirah

APPELLATION: Dry Creek Valley

DEGREES BRIX AT HARVEST: 26.4

pH: 3.45

ALCOHOL: 14.8

VINIFICATION NOTES: After a tremendous growing year and extended hangtime, Lily Hill vineyard was picked block-by-block at ideal ripeness between September 27th and October 15th. Fruit was hand-sorted and placed in closed-top tanks for an average of 30 days skin contact with twice-daily pumpovers. We were extremely pleased with our first co-fermentation of syrah and zinfandel, which created big, juicy, mouth-filling wine. Wine was placed in 92% French and 8% Hungarian oak, 33% being new, for 18 months.

VINEYARD NOTES: As a tribute to Lily Hill's rich history, in 2012 we created a special small-production wine called Trot + Follow. In 1915, Italian immigrant Adamo Micheli planted the first zinfandel vines on Lily Hill. Adamo showed his young son Angelo how to prepare the soil for planting. The horses would trot along plowing the earth, with little Angelo following right behind. We were extremely fortunate to meet Angelo and his children in 2007, and this wine pays tribute to his legacy and family. Today, Lily Hill's 100+-year-old vines continue to thrive, producing wines of uncommon character and complexity.

CLONE: Heritage and Dupratt SOIL TYPE: Clay, heavy loam

VINE SPACING: 8x8

YIELD PER ACRE: 2.5 tons

ELEVATION: 220 to 660 feet

YEAR PLANTED: 1915-1999

TRELLISING STYLE: Head-trained and VSP

ROOTSTOCK: St. George and 110R

IRRIGATION: Drip

CASES PRODUCED: 301

Bella
VINEYARDS & WINE CAVES