2021 Block 10

zinfandel

winemaker notes

VARIETY: 91% zinfandel, 9% syrah

APPELLATION: Dry Creek Valley

P.H: 3.48-3.80

DEGREES BRIX AT HARVEST: 25.1-25.7

ALCOHOL: 14.9%

CELLAR RECOMMENDATION: Enjoy this wine through 2035

VINIFICATION NOTES: The 2021 harvest yielded a fairly light crop with a slightly early harvest due to hot days in August. Grapes were picked on the following dates: Rocky Ridge on September 15, Maple on September 10, Lily Hill on September 21, and DuPratt on October 1. Fermentation averaged 29 days on skins, using closed top tanks except for DuPratt, which utilized open top fermentation. The wine was aged for 16 months in 100% French oak barrels, 30% of which were new. Bottling occurred on February 15, 2023, resulting in wines that promise a delightful sensory experience.

VINEYARD NOTES: The richest, most decadent of our barrel select series, Block 10 is a celebration of Bella's old vine zinfandel. These storied, ancient vines produce just a handful of clusters each, resulting in ultra-concentrated grapes that make for a mouth-filling showstopper that Robert Parker has rated 96 points and calls "as good as Zinfandel can get ... world-class." Plentiful rain began the 2017 growing season, enriching the soils and restoring the old vine's deep roots. A warmer late summer provided an opportunity for the grapes to fully ripen, with fruit for this wine being picked between September 14-30. For this vintage, we combined our estate block of hillside old vine fruit with zinfandel from the Dry Creek Valley floor, where long days and full sun exposure results in zinfandel that showcases rich luxurious texture and ripe raspberry notes.

SENSORY NOTES: Alluring and bold aromatics of kirsch and maraschino cherry are a worthy prelude to this wine's rich texture and full body. Lively black raspberry teases the tongue, while soft floral notes linger in the background. This wine is silky smooth, with well-integrated tannins and lively acidity to match the full finish.

VINEYARD DETAILS:

CLONE: Various, heritage, SOIL TYPE: Clay, heavy loam

> Florence YIELD PER ACRE: 2.5-3 tons

> > TRELLISING STYLE: VSP and head-trained **IRRIGATION:** Minimal drip

ELEVATION: 220-660 feet

ROOTSTOCK: St. George, 110 R

YEAR PLANTED: 1915-2001

CASES PRODUCED: 167

VINE SPACING: 8x8

