

2022 DuPratt Vineyard

zinfandel

winemaker notes

VARIETY: 100% zinfandel

APPELLATION: Mendocino Ridge

DEGREES BRIX AT HARVEST: 25.5

pH: 3.31

ALCOHOL: 14.6%

CELLAR RECOMMENDATION: Enjoy this wine through 2035

VINIFICATION NOTES: The 2022 DuPratt Zinfandel was fermented in a combination of closed and open-top tanks. A small portion, 5%, was fermented with whole clusters, the only zinfandel in our cellar to include stems. After fermentation, the wine aged for 18 months in 100% French oak, with 22% new barrels to provide subtle spice and integration without overshadowing the purity of the fruit.

VINEYARD NOTES: Perched high on the Mendocino Ridge at 1,500 feet, DuPratt Vineyard is surrounded by towering redwoods and cooled by steady coastal breezes. The old vines here are planted on their original roots and thrive in rocky sandstone and loam soils. These challenging conditions yield small, concentrated berries.

SENSORY NOTES: The 2022 DuPratt Zinfandel offers a silky mouthfeel with layers of vivid blackberry and black cherry. Notes of thyme, rosemary, and a hint of wood smoke weave through the dense dark fruit, adding depth and intrigue. Full-bodied with moderate tannins, the wine finishes smooth and lingering.

VINEYARD DETAILS:

CLONE: DuPratt, possibly from Lucchesi Vineyard

SOIL TYPE: Redwood forest soil, Zeni-Wohler complex, sandy, loam

ELEVATION: 200 - 1250 feet

VINE SPACING: 8x8

YIELD PER ACRE: 2 - 3 tons

ROOTSTOCK: St. George

YEAR PLANTED: 1916

TRELLISING STYLE: VSP and head-trained

IRRIGATION: Drip

CASES PRODUCED: 199 cases

Bella
VINEYARDS & WINE CAVES