

2022

Westphall Vineyard

zinfandel

winemaker notes

VARIETY: 95% zinfandel, 5% Petite Sirah

APPELLATION: Rockpile AVA

DEGREES BRIX AT HARVEST: 25.5

P.H: 3.75

ALCOHOL: 14.5%

CELLAR RECOMMENDATION: Enjoy this wine through 2033

VINIFICATION NOTES: The 2022 Westphall Zinfandel was harvested on September 9 and fermented for 21 days in open-top tanks. The wine was aged for 17 months in 100% French oak, with 23% new barrels.

VINEYARD NOTES: Rockpile is the most extreme vineyard land in the Dry Creek Valley. Famous for its steep peaks and strong winds, it yields absolutely killer zins. Perched high above Lake Sonoma, the region's scarce water, thin soils and thick rock bed make it difficult for vines to establish their roots. This struggle produces fruit with remarkable intensity and complexity, making blockbuster zinfandel. Located at an elevation of 1,250 feet, Westphall Vineyard has ideal western sun exposures, red volcanic soil and steep slopes—all of which contribute to the character and complexity of this wine.

SENSORY NOTES: The 2022 Bella Westphall Zinfandel opens with lifted aromas of red currant, raspberry, and subtle dried herbs. The palate is vibrant and finely textured, showing layers of red fruit supported by gentle spice and a touch of earth. Balanced acidity and polished tannins carry through to a graceful, lingering finish.

VINEYARD DETAILS:

CLONE:	Various	SOIL TYPE:	Clay, heavy loam	ELEVATION:	1,250 feet
VINE SPACING:	8x8	YIELD PER ACRE:	2.5 tons	ROOTSTOCK:	St. George
YEAR PLANTED:	2000	TRELLISING STYLE:	VSP	IRRIGATION:	Drip

CASES PRODUCED: 194 cases produced

Bella
VINEYARDS & WINE CAVES