

2023

Bernier-Sibary

zinfandel

winemaker notes

VARIETY: 100% zinfandel
APPELLATION: Dry Creek Valley
DEGREES BRIX AT HARVEST: 24.6
pH: 3.63
ALCOHOL: 14.0%

VINIFICATION NOTES: The fruit for the inaugural 2023 Bernier-Sibary was harvested on September 30. Fermentation took place in closed-top tanks over 16 days before the wine was pressed and prepared for aging. The wine was then matured for 19 months in French oak barrels, 27% of which were new. Bottled on June 5, 2025, this first vintage introduces Bernier-Sibary as a new addition to the Bella lineup.

VINEYARD NOTES: Bernier-Sibary Vineyard sits on the rugged hillsides of Dry Creek Valley, where rocky soils and excellent sun exposure create ideal conditions for growing Zinfandel. Warm daytime temperatures allow the fruit to develop depth and concentration, while cool evenings help preserve freshness and balance. The vineyard consistently produces small, intensely flavored berries that reflect the character of this hillside site.

SENSORY NOTES: The 2023 Bernier-Sibary opens with expressive aromas of dark cherry and ripe plum layered with warm baking spices. The palate is supple and beautifully balanced, with polished tannins that give the wine both structure and grace. Notes of spice and dark fruit linger through the finish, making this a particularly elegant and compelling expression of the vineyard.

CLONE:	Heritage and Dupratt	SOIL TYPE:	Clay, heavy loam	ELEVATION:	220 to 660 feet
VINE SPACING:	8x8	YIELD PER ACRE:	2.5 tons	ROOTSTOCK:	St. George and 110R
YEAR PLANTED:	1915-1999	TRELLISING STYLE:	Head-trained and VSP	IRRIGATION:	Drip

CASES PRODUCED: 348

Bella
VINEYARDS & WINE CAVES