



2023

Florence Vineyard

zinfandel

winemaker notes

VARIETY: 90% zinfandel, 10% petite sirah

APPELLATION: Dry Creek Valley

DEGREES BRIX AT HARVEST: 26.3

pH: 3.58

ALCOHOL: 14.5%

CELLAR RECOMMENDATION: Enjoy this wine through 2035

VINIFICATION NOTES: The fruit for the 2023 Florence Vineyard Zinfandel was harvested on October 15, with Petite Sirah harvested on October 26. Fermentation took place in closed-top tanks over 32 days, allowing for a slow and steady extraction. Following fermentation, the wine was aged for 17 months in French oak barrels, 18% of which were new. The wine was bottled on April 29, 2025 and is recommended for cellaring through 2035.

VINEYARD NOTES: Located a quarter-mile from our Lily Hill Estate Vineyard, the Florence Vineyard is influenced by the bordering Peña Creek, giving the soil a well-draining, rocky quality unique to this site. The vines were cultivated from cuttings of the St. Peter's Church clone taken from Jack Florence's famous Rockpile Ranch, which produce extremely small berries that deliver intense flavors. To add to the depth and nuance of this wine, we also included 3% grapes from Rocky Ridge Vineyard.

SENSORY NOTES: The 2023 Florence Vineyard Zinfandel shows lifted aromatics with notes of bright raspberry and fresh red berry. Floral tones of violet and lavender weave through the fruit, giving the wine an elegant character. The palate is vibrant yet supple, with red fruit framed by gentle savory tannins that provide balance and finesse. This is a graceful expression of Florence Vineyard that will continue to develop beautifully with time.

VINEYARD DETAILS:

CLONE: St. Peter's Church

SOIL TYPE: Clay, heavy loam, sand

ELEVATION: 200 feet

VINE SPACING: 6x8

YIELD PER ACRE: 1.5 to 2.5 tons

ROOTSTOCK: St. George

YEAR PLANTED: 1999

TRELLISING STYLE: VSP

IRRIGATION: Minimal drip

CASES PRODUCED: 274

Bella
VINEYARDS & WINE CAVES