

2023

Trot + Follow

zinfandel

winemaker notes

VARIETY: 90% zinfandel, 10% syrah
APPELLATION: Dry Creek Valley
DEGREES BRIX AT HARVEST: 25.4-26.7
pH: 3.20-3.69
ALCOHOL: 14.4%

VINIFICATION NOTES: The fruit for the 2023 Trot + Follow was harvested between October 6 and October 17. Each lot fermented in closed-top tanks over the course of 20 to 32 days, allowing the wines to develop structure and depth before being pressed and prepared for aging. The wine was then matured for 16 months in French oak barrels, 35% of which were new. Bottled on March 17, 2025, the wine is recommended for cellaring through 2035.

VINEYARD NOTES: As a tribute to Lily Hill's rich history, in 2012 we created a special small-production wine called Trot + Follow. In 1915, Italian immigrant Adamo Micheli planted the first zinfandel vines on Lily Hill. Adamo showed his young son Angelo how to prepare the soil for planting. The horses would trot along plowing the earth, with little Angelo following right behind. We were extremely fortunate to meet Angelo and his children in 2007, and this wine pays tribute to his legacy and family. Today, Lily Hill's 100+-year-old vines continue to thrive, producing wines of uncommon character and complexity.

SENSORY NOTES: The 2023 Trot + Follow opens with inviting aromas of blackberry and dark cherry layered with subtle hints of cola and dried tea leaves. On the palate, plush dark berry flavors unfold alongside a touch of warm spice from the oak. Supple tannins provide structure while maintaining a smooth, polished texture. The finish is long and satisfying, with lingering dark fruit that continues to evolve in the glass.

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