The Juice

COOPERS

MILES ANDERSON Many of you know my mom, Leighann, who worked at Bella for many years before becoming the general manager at RU's Farm and RU's Outpost. I was at Bella all the time as a kid, playing on Lily Hill, stocking shelves, and helping out at events. I remember laying on the lawn with my mom and sister one night after she closed up staring up at the sky and taking it all in. Now that I'm grown, I get weirdly nostalgic when I'm at this amazing place. Those early years on Lily Hill shaped my life, and inspired a love of winemaking. I'm currently working towards my enology degree, and this year I am doing my second harvest internship at Bella, with another internship in New Zealand planned for the southern-hemisphere harvest.

Harvest is a ton of work, but it's also a lot of fun, since I love learning in a hands-on way. There is a real sense of camaraderie among the great people who work here. We all know that we are making something special that will endure for years to come. Because I tend to wear some pretty unique high socks, I've earned the nickname "socks" from my coworkers. While that nickname may not stick forever, the experiences I've had here on Lily Hill will.

The add-on for this shipment is our **2015 Barrel 32 zinfandel**. Made from the

"Best of the Best" barrels from the vintage, it's a fantastic wine with a velvety texture and stunning flavors of cassis and black cherry. We are also excited to share the **2016 Lily Hill Estate zinfandel**, which includes grapes from vines planted in 1915! It is rich and gorgeous, with delicious fruit and spice layers. From a vineyard just down the road from Lily Hill, the **2014 Florence Vineyard zinfandel** is a wonderful aromatic wine, with delicious fig, cranberry and anise flavors. The other enclosed wine, our luscious **2015 Block 10 zinfandel**, comes from vines planted in 1905. With mouthfilling flavors of blackberry, Bing cherry and sassafras, it's something special!



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