

VARIETY: 96% zinfandel, 2% petite sirah, 2% syrah

APPELLATION: Dry Creek Valley

DEGREES BRIX AT HARVEST: 24.8

рн: 3.59

ALCOHOL: 14.9%

CELLAR RECOMMENDATION: Enjoy this wine through 2023

VINIFICATION NOTES: We have 8 different blocks of zinfandel on the Lily Hill. Each are picked individually according to ripeness. The first fruit was from blocks 5, 6 and 8, hand picked on September 2nd, finishing with the Lily Hill petite sirah on September 15th. Fruit was sorted, destemmed and fermented in closed-top tanks for an average of 14 days. The wine was barrelled-down into a combination of French and American oak, 20% new, for 18 months in our wine caves.

SENSORY NOTES: With a pretty floral nose of dark ripe fruit, the 2014 Lily Hill zinfandel exhibits classic and lively Dry Creek flavors of blackberries, black cherries, licorice and exotic spices. The wine has a silky texture with a full mouthfeel, intertwined with a smokey cigar box finish. The incorporation of a small amount of petite sirah pushes the finish into rich, substantial length.

VINEYARD NOTES: Lily Hill Vineyard has become synonymous with making wines of elegance and substance. From the first plantings in 1915 to the blocks planted in 2001, this hillside, sloping vineyard benefits from cooler nights and warmer days.

VINEYARD DETAILS:

CLONE: Various SOIL TYPE: Clay, heavy loam ELEVATION: 400-600 feet

VINE SPACING: 8' X 8' YIELD PER ACRE: 1.5-2.5 tons ROOTSTOCK: St. George
YEAR PLANTED: 1915-2001 TRELLISING STYLE: Head-trained, cordon IRRIGATION: Minimal drip

RETAIL PRICE: \$48. Strictly limited production

