

2014

Late Harvest

zinfandel

VARIETY: 93% zinfandel, 7% petite sirah

APPELLATION: Sonoma County

DEGREES BRIX AT HARVEST: 36

RESIDUAL SUGAR: 8 grams per liter

ALCOHOL: 14.9%

CELLAR RECOMMENDATION: Drink until 2017

VINIFICATION NOTES: Well-ripened zinfandel fruit was picked at high, late harvest sugar levels from our Big River Ranch and Lily Hill vineyards on October 10th. After 17 days, the fermentation stopped short of dryness, allowing some of the natural sugar to remain in the wine. The Late Harvest was aged and blended in stainless steel tanks to preserve its subtle fruit characteristics. .

VINEYARD NOTES: Our Big River Ranch is a picturesque benchland located on the southern edge of the Alexander Valley. Early morning fog from the bordering Russian River allows for a longer growing season for these coveted wines. The Lily Hill Vineyard is located on a steep hillside in the northern part of Dry Creek Valley, with cool nights and warm days.

SENSORY NOTES: The 2014 Late Harvest zinfandel is a beautiful blend of fruit and spice. On the nose, savory herbs interlace with blackberry cordial. Anise seed and dark fruit lead into a lingering, full mouthfeel.

VINEYARD DETAILS:

CLONE: Various	SOIL TYPE: Hillside clay, loam	ELEVATION: 300-600 feet
VINE SPACING: 6x8	YIELD PER ACRE: 2-3 tons	ROOTSTOCK: St. George
YEAR PLANTED: 1999-2001	TRELLISING STYLE: Cordon	IRRIGATION: Minimal drip

RETAIL PRICE: \$25. Strictly limited production

Bella
VINEYARDS & WINE CAVES