



2015

BLOCK 10

zinfandel

winemaker notes

VARIETY: 94% zinfandel, 6% petite sirah

APPELLATION: 96% Alexander Valley, 4% Dry Creek Valley

DEGREES BRIX AT HARVEST: 32.2

P.H: 3.70

ALCOHOL: 15.1%

CELLAR RECOMMENDATION: Enjoy this wine through 2024

VINIFICATION NOTES: We picked the Block 10 fruit at optimal ripeness on September 17th. After being destemmed and hand sorted, the fruit was fermented for 12 days in a submerged-cap tank. The wine underwent secondary fermentation in a combination of French and American oak barrels, 20% new, then aged for a further 18 months in barrel before being blended with 6% petite syrah from Big River Ranch.

VINEYARD NOTES: This wine begins with a delicate aromatic nose of ripe dark fruit and exotic spices of cardamom, vanilla, menthol and cedar. This is a luscious mouth filling wine of blackberries, bay, cola, Bing cherry and saffras with well-rounded tannins. It is a well-balanced and elegant masterpiece.

SENSORY NOTES: Perched on a hillside above the Russian River, this picturesque benchland property is home to Block 10 – 14 acres of old vine zinfandel planted in 1905. The 2014 grapes were ripe with concentrated flavors. Early morning fog typically settles over the vineyard allowing for a longer growing season whilst developing complexity in the grapes.

VINEYARD DETAILS:

CLONE: Heritage

SOIL TYPE: Sandy loam

ELEVATION: 250 feet

VINE SPACING: 8x8

YIELD PER ACRE: 1.5 - 2 tons

ROOTSTOCK: St. George

YEAR PLANTED: 1906

TRELLISING STYLE: Head-trained

IRRIGATION: Minimal drip

CASES PRODUCED: Strictly limited production.

RETAIL PRICE: \$58

Bella
VINEYARDS & WINE CAVES