

zinfandel

VARIETY: 98% zinfandel, 2% petite sirah

APPELLATION: Dry Creek Valley HARVEST DATES: October 5th, 2012

DEGREES BRIX AT HARVEST: 26.7

ph: 4.01 ALCOHOL: 14.7%

VINIFICATION NOTES: Fruit from the Belle Canyon Ranch was hand picked at optimal ripeness before being crushed and destemmed. After fermentation and pressing, half of the Belle Canyon zinfandel was aged in our 900-gallon Rhône Valley style "Foudre," while the rest was aged in standard 60-gallon barrels for 12 months.

SENSORY NOTES: The 2012 vintage of our Belle Canyon zinfandel is one of the most robust and intense expressions of this vineyard that we have ever seen. On the palate, a plush, supple texture underscores the expansive flavors of blackberry and sweet baking spice that make this zin an instant Dry Creek Valley classic.

VINEYARD NOTES: This wine comes primarily from a small parcel of Belle Canyon Ranch on the eastern edge of Dry Creek Valley. Belle Canyon's hillside was planted in the early '90s, and the site experiences intense daytime summer heat, before rapidly cooling down at night. A great deal of handwork is performed to achieve the proper ripeness at harvest. Clusters are thinned up to five times before harvest to allow the remaining fruit to fully ripen.

VINEYARD DETAILS:

PRUNING STYLE: Cordon

CLONE: Sonoma Grapevine ROOTSTOCK: St. George VINE SPACING: 8x8 **ELEVATION: 250 feet** YEAR PLANTED: 1992 TRELLISING STYLE: VSP IRRIGATION: Minimal drip SOIL TYPE: Clay, sandy loam YIELD PER ACRE: 2-3 tons LOCATION: Dry Creek Valley

CELLAR RECOMMENDATION: Enjoy this wine now through 2019.

RETAIL PRICE: \$38. Strictly limited production.

