

VARIETY: 82% zinfandel, 12% petite sirah, 6% carignane

APPELLATION: Dry Creek Valley

DEGREES BRIX AT HARVEST: 27.0

рн: 3.78

ALCOHOL: 15.4%

CELLAR RECOMMENDATION: Enjoy this wine through 2020

VINIFICATION NOTES: The Hills and Benches fruit was picked between September 15th and October 3rd. The grapes were hand sorted, destemmed and put into closed top fermentation tanks, where twice-daily pumpovers occurred for 12 days. The wine was aged in a combination of French and American oak barrels for 10 months, 15% of which was new oak.

SENSORY NOTES: Bright and fresh, the Hills & Benches zinfandel displays layers of plum, strawberry and black tea, all leading to a rich, round finish with plenty of minerality.

VINEYARD NOTES: To showcase the classic Dry Creek Valley style, we created this wine by artfully blending hillside and benchland fruit. Our estate vineyard, Lily Hill is perched above the north end of the valley and provides dark, concentrated grapes, the result of the rugged and 'stressed' hillside vines. We sourced the benchland portion of this blend from several vineyards, including the Florence vineyard, whose grapes bring red fruit and soft, lush texture. The carignon adds a vibrancy to the blend, while the petite sirah helps to finish this beautiful wine with structure.

VINEYARD DETAILS:		
clone: Various	SOIL TYPE: Clay, heavy loam, alluvial	ELEVATION: 250-600 feet
vine spacing: 6x8, 8x8	YIELD PER ACRE: 3-4 tons	ROOTSTOCK: St. George, 110R
YEAR PLANTED: Various	IRRIGATION: Minimal drip	TRELLISING STYLE: Vertical shoot
		positioning, head-trained

RETAIL PRICE: \$35. Strictly limited production

