



2016

Westphall Vineyard

zinfandel

winemaker notes

VARIETY: 100% zinfandel
APPELLATION: Rockpile AVA
DEGREES BRIX AT HARVEST: 3.9
P.H: 25.4
ALCOHOL: 14.8%
CELLAR RECOMMENDATION: Enjoy this wine through 2025

VINIFICATION NOTES: After an excellent growing season that yielded exceptional fruit, we harvested our zinfandel from Westphall Vineyard by hand, destemmed the grapes, and fermented the wine to dryness. The wine was left on the skins for 30 days, and was aged in barrel for 14 months in a combination of 85% French oak barrels and 15% Hungarian oak, with a total of 20% new oak.

VINEYARD NOTES: Rockpile is the most extreme vineyard land in the Dry Creek Valley. Famous for its steep peaks and strong winds, it yields absolutely killer zins. Perched high above Lake Sonoma, the region's scarce water, thin soils and thick rock bed make it difficult for vines to establish their roots. This struggle produces fruit with remarkable intensity and complexity, making blockbuster zinfandel. Located at an elevation of 1,250 feet, Westphall Vineyard has ideal western sun exposures, red volcanic soil and steep slopes—all of which contribute to the character and complexity of this wine.

SENSORY NOTES: Beautifully combining both sweet and savory elements, this elegant and silky zinfandel display lovely layers of moist earth, mushrooms, cola and blackberry. Subtle tannins add lift and definition, framing the complex flavors, and carrying the wine to a long, supple finish.

VINEYARD DETAILS:

CLONE: Various	SOIL TYPE: Clay, heavy loam	ELEVATION: 1,250 feet
VINE SPACING: 8x8	YIELD PER ACRE: 2.5 tons	ROOTSTOCK: St. George
YEAR PLANTED: 2000	TRELLISING STYLE: VSP	IRRIGATION: Drip

CASES PRODUCED: Strictly limited production, 288 cases produced.

RETAIL PRICE: \$50

Bella
VINEYARDS & WINE CAVES