



2017

BARREL 32

zinfandel

winemaker notes

VARIETY: 96% zinfandel 4% syrah
APPELLATION: Sonoma County (Dry Creek Valley, Rockpile and Russian River Valley)
DEGREES BRIX AT HARVEST: 25.4 to 28.6
pH: 3.89
ALCOHOL: 15.1%
CELLAR RECOMMENDATION: Enjoy this wine through 2032

VINIFICATION NOTES: After an ideal growing season that yielded outstanding fruit with great color and flavor, the grapes were harvested by hand between September 7th and September 19th, carefully sorted and destemmed. The wines received two pump-overs daily during fermentation and were left on skins for 30 days. After fermentation, the wine was barreled-down into a combination of 67% French, 25% Hungarian and 8% American oak barrels for 15 months, with 33% oak being new.

VINEYARD NOTES: The 2016 Barrel 32 represents a blend of our very finest barrels of wine from the vintage. In 2017, the barrels chosen include wine from the renowned Maple Vineyards, our own Lily Hill Estate, Big River Ranch, Zichichi, Rocky Ridge and Jack's Bench Vineyards.

SENSORY NOTES: An epically delectable wine that shows no restraint when it comes to rich aromas and texture. A complex concoction of juicy black and blue fruits, deciduous forest floor and cacao. On the palate, layers of cola and sasparrilla support its rich fruit profile, while firm tannins suggest a structure capable of aging for some time to come.

VINEYARD DETAILS:

CLONE: Various	SOIL TYPE: Clay loom and rocky volcanic	ELEVATION: 200 - 1250 feet
VINE SPACING: 8x8 and 6x8	YIELD PER ACRE: 2 - 3 tons	ROOTSTOCK: St. George
YEAR PLANTED: 1905 - 2000	TRELLISING STYLE: VSP and head-trained	IRRIGATION: Drip

CASES PRODUCED: 300 cases

Bella
VINEYARDS & WINE CAVES