



2017

Collier Falls

zinfandel

winemaker notes

VARIETY: 92% zinfandel 8% petite sirah
APPELLATION: Dry Creek Valley
DEGREES BRIX AT HARVEST: 25.1
pH: 3.75
ALCOHOL: 14.9%
CELLAR RECOMMENDATION: Enjoy this wine through 2026

VINIFICATION NOTES: Fruit was hand-picked on September 9, 2017 at first light to keep fruit cool and intact. The grapes were cold soaked for 72 hours with an extended maceration of 10 - 14 days to deepen the wine's color and palate. Aging took place in 100% American oak with 1/3 being new oak.

VINEYARD NOTES: Collier Falls farms 20 acres in the northwest corner of Dry Creek Valley at elevations exceeding 1,000 feet. These steep vineyards of rocky, clay soil produce mountain fruit with great color, character and intensity. These vineyards also sit above the fog line. So while morning fog cools the valley floor, the hillside fruit enjoys plenty of sunshine. And during the warmer parts of the day, these southeast facing vineyards get early shade, creating an ideal temperature balance for the grapes – lots of sun to develop ripe flavors and varietal characteristics, and cooler periods to help the fruit achieve balance and complexity.

SENSORY NOTES: Dark fruits abound in this brooding medium-bodied wine. Prominent aromas of vanilla, cola and black berries melt into a soft palate underscored by sasparrilla. Tannins are soft and seamless.

VINEYARD DETAILS:

CLONE:	Various	SOIL TYPE:	Clay, heavy loam	ELEVATION:	200-500 feet
VINE SPACING:	6x9	YIELD PER ACRE:	1.5 tons	ROOTSTOCK:	St. George
YEAR PLANTED:	Various	TRELLISING STYLE:	VSP	IRRIGATION:	Minimal drip

CASES PRODUCED: 329

Bella
VINEYARDS & WINE CAVES