



2019

Hills + Benches

zinfandel

winemaker notes

VARIETY: 92% zinfandel, 6% syrah, 2% petite sirah

APPELLATION: Dry Creek Valley

DEGREES BRIX AT HARVEST: 25.9-27.2

ALCOHOL: 14.9%

CELLAR RECOMMENDATION: Enjoy this wine through 2029

VINIFICATION NOTES: After a beautifully even-growing season that produced wonderful color and concentration, we harvested the grapes for our Hills and Benches zinfandel between September 13th and October 15th. The grapes were destemmed and put into closed-top fermentation tanks (separated by varietal and block), with twice-daily pump-overs during fermentation. Fruit had an average of 24 days spent on the skins before being aged for 18 months in a combination of 82% French, 10% Hungarian and 8% American oak barrels, 17% being new.

VINEYARD NOTES: We created this wine by artfully blending hillside and benchland fruit from our Lily Hill Estate. An incredible diversity lies in the soil, from the heavy loam at the base of Lily Hill to the iron-rich soils on the steep slopes at higher altitudes. Lily Hill produces beautiful classic Dry Creek Valley characteristics, while the syrah and petite syrah add structure and depth.

SENSORY NOTES: This bright, friendly zin from Lily Hill opens with wild blueberries, raspberries and spice. A smooth mouthfeel is underscored by black pepper and dusty earth, with soft tannins and an approachability that Hills + Benches is known for.

VINEYARD DETAILS:

CLONE:	Heritage, Florence	SOIL TYPE:	Sandy loam, clay	ELEVATION:	250-1,250 feet
VINE SPACING:	8x8	YIELD PER ACRE:	1.5-2 tons	ROOTSTOCK:	St. George
YEAR PLANTED:	1905-1996	TRELLISING STYLE:	VSP and head-trained	IRRIGATION:	Minimal drip, dry farmed

CASES PRODUCED: 606 cases produced.

Bella
VINEYARDS & WINE CAVES