



2019
Lily Hill
petite sirah

winemaker notes

VARIETY: 87% petite sirah, 13% zinfandel

APPELLATION: Dry Creek Valley

DEGREES BRIX AT HARVEST: 24.8-26.5

pH: 3.50-3.92

ALCOHOL: 14.7%

CELLAR RECOMMENDATION: Enjoy this wine through 2039

VINIFICATION NOTES: 2019 was an incredible growing season, with moderate temperatures leading to extended hangtime. Lily Hill petite sirah was picked on October 19th, four days before the kincade fire. It was the last fruit to be harvested in 2019 and we were fortunate that no grapes were impacted. Lily Hill petite sirah grapes were carefully sorted, destemmed, and placed into closed-top tanks. The wines received two pump-overs daily during fermentation and were left on skins for 25 days. After fermentation, the wine was barreled-down into 100% French barrels, 20% new, for 22 months to allow for integrated tannins.

VINEYARD NOTES: The 2019 Lily Hill petite sirah is from block 18: A small, two-acre block on the lower portion of Lily Hill, which lies on the northwestern slope of Dry Creek Valley. This block sees full morning sun, but is protected by the westerly mountains from the hot afternoon sun, allowing for a longer growing season. Dark, rich soils of clay and heavy loam offer minerality and depth to the wine.

SENSORY NOTES: Big, beautiful and rich, with tons of that quintessential petite sirah blackberry fruit, aromatics of black tea and just a touch of elegance that merges into incredibly long tannins and a seemingly endless finish. With extended barrel aging, this wine will soften over time. A wine to sip and savor slowly on a winter evening.

VINEYARD DETAILS:

CLONE: 3

VINE SPACING: 6x8

YEAR PLANTED: 2002

SOIL TYPE: Clay, heavy loam

YIELD PER ACRE: 2 - 3 tons

TRELLISING STYLE: Cordon

ELEVATION: 300 feet

ROOTSTOCK: 101-14

IRRIGATION: Minimal Drip

CASES PRODUCED: 300 cases

Bella
VINEYARDS & WINE CAVES