



2019

Block 10

zinfandel

winemaker notes

VARIETY: 84% zinfandel, 15% syrah, 2% petite sirah

APPELLATION: Dry Creek Valley

DEGREES BRUX AT HARVEST: 26.1-27.1

P.H: 3.27-3.95

ALCOHOL: 14.9%

VINIFICATION NOTES: An ideal growing season allowed for fruit for the Block 10 zinfandel to be picked from September 20th to October 11th. The fruit was sorted and destemmed, with an average of 15 days of time spent on the skins and two pumpovers a day until it was pressed at dryness. The wine was barrelled-down into a combination of 85% French, 10% Hungarian and 5% American oak, 20% new, for 16 months in our wine caves.

VINEYARD NOTES: The richest, most decadent of our barrel select series, Block 10 is a celebration of Bella's old vine zinfandel. 58% of this wine was picked from our estate, including Block 10's 115-year-old zinfandel vines, whose extremely limited yield and intense flavors married the dark, structured fruit of Jack Jr. Vineyard in Rockpile (29%) and DuPratt Vineyard (12%). The added petite sirah and syrah in this blend help to give a stronger framework to support the more intense flavors of zinfandel, giving this wine a solid backbone.

SENSORY NOTES: Bright ruby-hued, this incredibly lush and full-bodied zinfandel possesses cab-like structure and rich fruits. Depth of flavor emerges with rhubarb, raspberry leaf and a hint of eucalyptus and vanilla bean. This wine will evolve and its fleshy tannins will soften over time.

CLONE: Various, heritage,
Florence

SOIL TYPE: Clay, heavy loam, volcanic

ELEVATION: 220-660 feet

VINE SPACING: 8x8

YIELD PER ACRE: 2.5-3 tons

ROOTSTOCK: St. George, 110 R

YEAR PLANTED: 1915-2001

TRELLISING STYLE: VSP and head-trained

IRRIGATION: Minimal drip

CASES PRODUCED: 300

Bella
VINEYARDS & WINE CAVES