

2012

LILY HILL ESTATE

zinfandel

VARIETY: 95% zinfandel, 5% petite sirah

APPELLATION: Dry Creek Valley

DEGREES BRUX AT HARVEST: 26.5

pH: 3.59

ALCOHOL: 14.6%

CELLAR RECOMMENDATION: Enjoy this wine through 2023

VINIFICATION NOTES: The grapes were harvested from six different “micro-lots” on our acclaimed Lily Hill from October 2nd through October 8th, 2012. The fruit was then hand-sorted and destemmed. Each lot was fermented in closed-top tanks for 15 to 20 days. Pumpovers were performed twice daily to allow for maximum extraction of color, flavor and tannins. Aging occurred in our wine caves for 18 months in a combination of French and American oak barrels, 20% new.

SENSORY NOTES: The 2012 vintage of the Lily Hill zinfandel draws together a beautiful balance of ripe red fruit and spice. An elegant bouquet of brambly raspberry and plum underscores the classic style of our estate. The palate delivers cocoa and candied fruit, finishing with savory qualities, juicy acidity and silky tannins.

VINEYARD NOTES: Our estate vineyard is located on the western edge of the Dry Creek Valley, directly above our wine cave. We are privileged to be stewards to Lily Hill’s 1.2 acres of old-vine zinfandel, planted in 1915. These weathered vines give us ultra-ripe, concentrated fruit that brings intense flavor and complexity to our wines. The steep hillside allows for substantial drainage and beneficial stressing of the vines.

HARVEST NOTES: The 2012 harvest had what winemaker Joe Healy called, “absolutely ideal growing conditions.” Picture-perfect weather led to an abundance of high-quality fruit.

VINEYARD DETAILS:

CLONE: Various

SOIL TYPE: Clay, heavy loam

ELEVATION: 400-600 feet

VINE SPACING: 8'x8'

YIELD PER ACRE: 1.5-2 tons

ROOTSTOCK: St. George, 110R

YEAR PLANTED: 1915-2001

TRELLISING STYLE: Head trained, cordon

IRRIGATION: Minimal drip

RETAIL PRICE: \$40. Strictly limited production.

Bella

VINEYARDS & WINE CAVES