



2015

Maple Vineyards

zinfandel

winemaker notes

VARIETY: 97% zinfandel, 3% petite syrah
APPELLATION: Dry Creek Valley
DEGREES BRIX AT HARVEST: 28.1
P.H: 3.83
ALCOHOL: 15.0%
CELLAR RECOMMENDATION: Enjoy this wine through 2024

VINIFICATION NOTES: The 2014 berries were handpicked on September 5th, sorted and destemmed. Fermentation took place in stainless steel tanks for 11 days with careful temperature control to preserve the softer, sophisticated style of this wine. Pumpovers were performed twice per day. After fermentation, the wine was barrel-downed into a combination of French and American oak, 20% new, for 12 months.

VINEYARD NOTES: Fruit for the Maple Vineyards zinfandel comes from two very special blocks of this benchland property in the heart of the Dry Creek Valley. Tina and the late Tom Maple have dedicated their lives to producing some of Dry Creek's finest head-trained, dry-farmed zinfandel grapes. The red clay loam soils provides elegant structure and balance to this wine, while Dry Creek's warm climate ensures bright fruit flavors.

SENSORY NOTES: Compelling aromas of dark mocha, and blackberry jam. Tart, bright fruit and bing cherry and red current flavors that lead into licorice and baking spice. Beautiful structure that gives a lush yet vibrant finish.

VINEYARD DETAILS:

CLONE: Heritage	SOIL TYPE: Clay, sandy loam	ELEVATION: 250 feet
VINE SPACING: 8x8	YIELD PER ACRE: 2 tons	ROOTSTOCK: St. George, 110R
YEAR PLANTED: 1970-1992	TRELLISING STYLE: Head trained	IRRIGATION: Dry farmed

CASES PRODUCED: Strictly limited production.

RETAIL PRICE: \$45

Bella
VINEYARDS & WINE CAVES