



BELL

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Zinfandel 2004

Calistoga Napa Valley

Vinification

Our 2004 Zinfandel was chosen for its rich flavor profile, with fruit showing beautifully. Grown in the northern end of the Napa Valley, where summer afternoons can be ten to fifteen degrees warmer than Yountville, this wine shows a lush ripeness without the overpowering presence of spicy pepper. It was aged for approximately 18 months in French and American oak, and was bottled in March of 2004.

Vintage Notes

The 2004 vintage yielded fruit bearing the imprint of an early spring, a slow and steady ripening period that ended with a fast, hot finish several weeks ahead of traditional harvest timelines. Warm, consistent summer weather was bracketed by an early spring bud break, and several late summer hot spells, creating growing conditions that allowed for one of the earliest harvests in almost a decade. Overall yields were lower than expected and the resulting wines show inky color, ripe fruit flavors and great natural acidity.

Tasting Notes

Our Zinfandel is ripe and delicious with layers of plum and blackberry fruit. Peppery black fruit on the palate is integrated with balanced tannins and vanilla oak notes. Good acidity keeps the wine bright on the palate while concentrated fruit flavors linger into the long finish. The perfect accompaniment to spicy foods, game, braised dishes and steak.

Technical Analysis:

Varietal:	Zinfandel (95%), Syrah (4%), Viognier (1%)
Source:	Calistoga, Napa Valley
Acid	0.68 gm/100ml
pH	3.46
Alcohol	16.1%
Bottle Date	March 2006
Production	314 cases

