

Three Wine Company

2021 Faux Pas

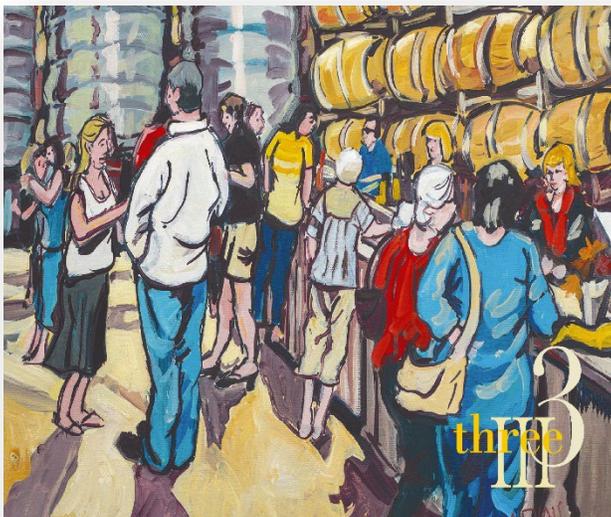
Harvest Dates: Our Zinfandel lots were brought in on August 14th and 22nd. The Carignane arrived early on the morning of September 4th, while the Petite Sirah came in the next day.

Vineyards: Our Carignane is from a true unicorn vineyard. The Joaquin Jose Vineyard is a 14-acre plot of “upland habitat” in the Dutch Slough tidal wetlands and was planted in mid-1880’s. These head trained, own rooted and dry farmed vines average age is over 130 years old. The heat that reflects off the light tan Delhi Sandy soil of the vineyard floor during the day and the cool air that blows from the Carquinez Strait in the afternoon creates a perfect environment for lush fruit with beautiful acidity. The Zinfandel was harvested from the Vineyard Lane and Oakley Road vineyards. Sharing the same climate as the Carignane, the Zinfandel expresses juicy red fruits with lush ripe flavors. The Petite Sirah is from the Mazzoni-Live Oak vineyard which was originally planted in the mid-1880’s to Zinfandel, Carignane, and Mataro, of which only 1.9 acres remain of these supercentenarian vines which are still surviving on their own roots, all head trained, and cared for by hand. The Petite Sirah is a 7.1-acre portion of this vineyard and is also head-pruned but vertically which allows for higher planting density. The vineyard is west facing, allowing the bright days to accumulate the heat that transition into cooling evenings. The Delhi-sandy soil gives the fruit a concentration that is anything but petite.

Fermentation Details: This wine is a blend of rosé and red wine lots fermented in stainless steel tanks. The rosé portion is a blend of predominately Zinfandel with some Carignane that had an average of 22 hours of skin contact and was fermented with CY3079 yeast for 42 days at an average temperature of 56°F. Additionally, the Carignane was fermented on its skins with D80 for 31 days at an average temperature of 62°F. The Petite Sirah was fermented with D80 yeast in a short 15 days at an average of 63°F. All lots were unfinned and bentonite free.

Agging: Once blended the wine aged for 4 months in stainless steel and then bottled on February 28, 2022.

Characteristics: This wine begins with a pomegranate perfume of garnet berries and candied peaches. With the curtains drawn a performance begins. Effortlessly lighthearted, the players give your senses a performance that is equally exuberant and endearing. In the end, the Cherries dominate the show. It is a faux pas not to be served chilled.



Technical Data

TA: 6.18 g/L

pH: 3.39

Alc.: 13.5%

Residual Sugar: 2.5 g/L

Yeast: D80 and CY3079

MLB: VP41

Varietal percentages: 47% Carignane, 39% Zinfandel, 14% Petite Sirah

*“The dirt, the micro-climate, and sustainable wine-growing (from vineyard to bottle) form the cornerstone of **three**. These critical elements are in every bottle we make.”* Winemaker

Matthew A. Clie

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