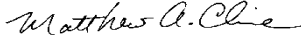


2016 CMZ by

The CMZ zone is where the preeminent grape varietal from Napa Valley meets the best grapes from our traditionally dry-farmed vineyards in Contra Costa County. Cabernet Sauvignon (33.1%), Mourvèdre (15.3%), and Zinfandel (33.2%) are the predominate varietals for this non-traditional California red blend. This wine is also supported by Petite Sirah (9.3%), Carignane (7.9%) and Cinsault (1.2%). We choose this combination because it merges the current leading California red wine grape with the blend of varietals that were originally chosen for California's diverse viticultural landscape. While Cabernet Sauvignon emerged over the past 50 years, the classic California "Field Blend" varietals dominated the previous 100. This wine also represents the inescapable free spirit of California's imaginative winemakers.

Harvest Dates: Sept. 5, 6, 7, 8, 18 & Oct. 6th, 2016
Total Acidity: 0.66 grams/100 ml
pH: 3.52
Alcohol: 15.7%
Residual Sugar: 4.6 g/L (dry)
Brix at Harvest: 25.9° Brix
Production: 793 cases
Suggested Retail: \$48



*“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 

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