

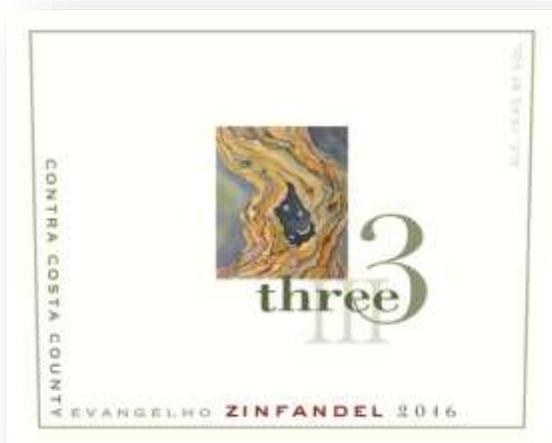
dirt MATTERS...

three 2016 Zinfandel *Evangelho* Contra Costa County

This Zinfandel is sourced from ancient vines in Contra Costa County. The 2016 *Evangelho* Zinfandel is a blend of 81% Zinfandel, 16% Petite Sirah, and 2% Carignane, and 1% Alicante Bouschet. This vineyard has extremely sandy-loam soils which are classified as Delhi Sandy Loam. The Delhi soil loam classification is considered as having the lowest organic material and the highest sand content of any other loam soil. These soil characteristics result in low vigor. Sand is also Phylloxera resistant so many of these vineyards are on their own roots. In Contra Costa County, situated only 50 minutes from San Francisco, grapes have been planted and have been growing for over 150 years.

An average winter rainfall in 2016 helped alleviate some of the drought concerns but a warm spring jump-started the Californian season up to a month early, similar to 2015. June was hotter than normal and July looked to follow suit until temperatures peaked mid-month. August was unusually cool this year, a month where heat spikes are common but we only had a few days in the triple digits. So fruit softened and ripened under slow steady conditions without dehydration and premature sugar accumulation. Despite another early start to harvest in 2016, our vineyards in northern California experienced a cooler ripening season.

The *Evangelho* vineyard is still being dry-farmed and is growing on its own roots. There is a concentration of ripe blackberries and spice with a minerality (dusty berry) sneaking through. The Petite Sirah adds structure, color, black fruit, and a spicy white pepper character. The Mataro adds complex fruit, dried herb flavors, and a fleshy mouth feel. With such a low pH and big fruit flavors, don't hesitate to age this wine for 5-7 years.



Harvest Date: September 5th & 6th, 2016

Titrateable Acidity: 0.65 g/100 ml

pH: 3.44

Alcohol: 15.4%

Residual Sugar: 3.1 g/L (dry)

Brix at Harvest: 25.6°

Case Production: 768 (12 x 750 ml)

Suggested Retail: \$38

"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. Che*

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