

dirt MATTERS...

### three 2016 Zinfandel *Live Oak* Contra Costa County

three

The *Live Oak* was planted in 1885 by Italian immigrants; both blocks produced about 3.5 tons per acre. This vineyard is known for its massive concentration, silken texture and signature core of luscious raspberry to boysenberry fruit.

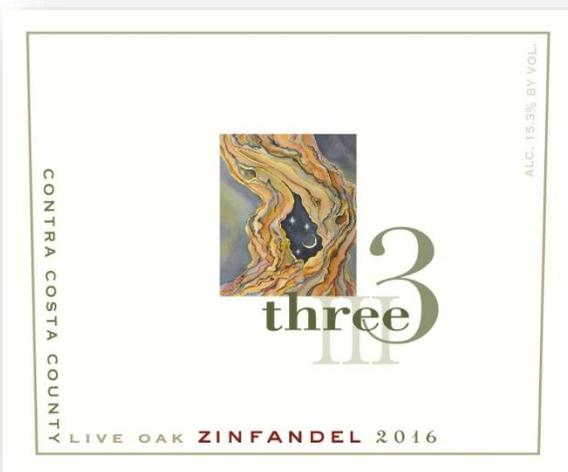
The *Live Oak* vineyard is actually two separate small vineyard blocks that are separated by Live Oak Road in Oakley. They were once owned and farmed by two Italian immigrant farmers named Spike and Guido Mazzoni. The

*Mazzoni block* is made up of predominately Zinfandel vines but is a field blend with Petite Sirah, Carignane, Mataro, and Alicante Bouschet with a little Muscat of Alexandria as well.

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 1.5 acre *Live Oak* block is 100% Zinfandel. The varietal composition for the 2016 *Live Oak* is 77% Zinfandel, 12% Petite Sirah, 9% Carignane, and 2% Alicante Bouschet. The wine is dark black and blue color to the edge, with raspberry, boysenberry, violets, supple tannins and perfect acidity. The wine shows staggering ancient vine concentration with a briary density and silken chewiness with a velour-like texture which is classic *Live Oak*.

Decant and enjoy the 2016 *Live Oak* Zinfandel with pan-seared duck accompanied with a fig reduction sauce or a grilled rib-eye steak.



Harvest Dates: August 28<sup>th</sup> & Sept. 6<sup>th</sup>, 2016

T.A.: 0.64 g/100 ml

pH: 3.49

Alcohol: 15.2%

Residual Sugar: 2.3 g/L (dry)

Brix at Harvest: 25.2°

Case Production: 752 (12 x 750 ml) cases

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. Clie*

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