

dirt MATTERS...

three 2017 Zinfandel Old Vines Contra Costa County

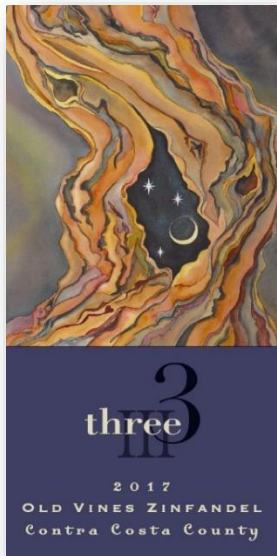
three
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Our Zinfandel is sourced from ancient vines in Contra Costa County. This wine is a blend of 76.1% Zinfandel, 9.6% Petite Sirah, 6.6% Mataro, 6.3% Carignane, and 1.4% Alicante Bouschet. All the grapes in this blend come from vineyard blocks with extremely sandy loam soils. The soil type of our pre-Phylloxera vines is Delhi Sandy Loam.

The Delhi stratum which was deposited around the bay area town of Oakley in Contra Costa County by the historic meandering of the Sacramento and San Joaquin Rivers was then blown into sand dunes by the massive cooling air flows through the San Francisco Bay into the vast Central Valley of California. Situated only 50 minutes from San Francisco by car, grapes have been planted and have been growing in this area for over 150 years. Sand is also Phylloxera resistant so many of these vineyards are own rooted. The Delhi soil classification is considered as having the lowest organic material and the one with the highest sand content than any other loam soil. These soil characteristics result in low vigor and combined with dry farming results in smaller cluster and berry size.

The 2017 growing began with an above-average rainfall in the winter for the first time in five years, alleviating drought concerns from previous harvests. At first it appeared it would be a slow harvest with the fruit ripening late but in late August an unprecedented heatwave had vintners scrambling to pick earlier than expected. We began harvesting the Zinfandel for our Old Vines on August 23rd.

With an average age of vines over 125 years, and which all are still being dry-farmed, there is a concentration of ripe blackberries and spice with a minerality (dusty-berry) sneaking through. The Alicante Bouschet & Petite Sirah adds a firm tannin backbone along with boysenberries and pepper while the Carignane adds a pronounced fleshy mouth feel along with dark cherries and coffee notes. Our Mataro comes from vines that are now over 135 years old and add spice elements, violets, and complex phenolic structures that enhance the overall mouth feel and age ability of this wine. Enjoy this wine now or cellar in a cool location for 5-7 years.



Harvest Dates: August 23rd, 24th, 30th, & 31st. & Sept. 4th, & 6th, 2017

Total Acidity: 0.67 g/100 ml

pH: 3.49

Alcohol: 15.4%

Residual Sugar: 3.4 g/L (dry)

Brix at Harvest: 25.2°

Case Production: 1689 (12 x 750 ml) cases

Suggested Retail: \$28

“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. Chie*

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