

2013 à la carte Red | California

Vineyards- This wine is composed of two vineyards sourced from different California AVA's. The Zinfandel and Carignan come from Dommen Vineyard in the Russian River Valley. The Grenache is grown in Provisor Vineyard in Dry Creek Valley.

Vintage- The 2013 growing season essentially offered conditions that were as close to perfect as they come. Early winter rains were followed by a warm, dry spring, resulting in an early growing season that saw no frost. Summer was warm, but without the usual heat spikes to shut the vines down or produce sunburn. Ripening occurred earlier than usual, and was very even. The wines are bright, energetic, with beautiful aromatics and full of complexity.

Fermentation- Two-thirds of the fruit was de-stemmed and transferred by gravity to open-top fermenters. The remaining 33% was left whole cluster and added to the top of the tank. A long, cool 5-day soak was allowed before the tank was taken off cooling. The must was then fermented with indigenous yeast to promote complexity and terroir. The fermented wine was pressed off slightly before dryness to minimize harsh phenols and retain it's core of fruit. Malolactic was completed with indigenous flora.

Harvest Date: September 23rd- October 12th, 2013

Winemakers: Dan Fitzgerald & John Harley

Yeast: Indigenous

Cooperage & Aging: Aged for 12 months in neutral Red barrels. This wine is un-fined and unfiltered.

Bottling: July 2014

Production: 293 cases

Sensory Notes: Dark red in color, the nose is full of peppercorn, blueberry and rhubarb pie. The palate is broad with suggestive notes of stewed red berry and brambly forest fruit. While expressive, this wine retains a firm backbone with bright acidity and a fine phenolic edge.

Final Technical Information:

pH: 3.58 **TA:** .63 g/100ml **Alc:** 13.2%

Available Formats: 750ml

Suggested Retail Price: \$18.00

Varietals- Zinfandel 50%
Grenache 25%
Carignan 25%

