

2014 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 Dolcetto hails from Foxhill Vineyard nestled in Mendocino County.

Vintage- The 2014 vintage offered excellent growing conditions. A mild winter and spring compounded with almost no rain contributed to early ripening, low to moderate yields and highly concentrated grapes resulting in exceptional quality. 2014 is one of the earliest vintages we've seen in over a decade, but it will also go down as one of the best.

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 13th - September 18th, 2014

Winemaker: Dan Fitzgerald

Assistant Winemaker: Nicole Michael

Yeast: Indigenous

Cooperage & Aging: Aged for 12 months in neutral Red barrels.

Bottling: June 2015

Production: 674 cases

Sensory Notes: Dark red in color, the nose is full of gamey notes, blueberry and rhubarb pie. The palate is tangy with suggestive flavors of stewed huckleberry and currant. While expressive, this wine retains a firm backbone with bright acidity and a fine phenolic edge.

Final Technical Information:

pH: 3.57 **TA:** .65 g/100ml **Alc:** 13.3%

Available Formats: 750ml

Suggested Retail Price: \$18.00

Varietals- Zinfandel 50%
Dolcetto 25%
Carignan 25%

