

dirt MATTers...

three

three 2008 Zinfandel Evangelho

This Zinfandel is sourced from ancient vines in Contra Costa County which has been in the hands of the same family for three generations (over 70 years). In 1964 Frank Evangelho took over farming this vineyard from his dad Manuel. I consider Frank one of the most meticulous and passionate growers I know. The 2008 vintage Evangelho is a blend of 79% Zinfandel, 12% Petite Sirah, 4% Alicante Bouschet, 3% Carignane, and 2% Mataro.

The Evangelho vineyard has extremely sandy-loam soils which are classified as Delhi Sandy Loam. 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. 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.

Established 120 years prior to this vintage, 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. Both the Petite Sirah and Alicante Bouschet add structure, color, black fruit, and a spicy white pepper character. Carignane and Mataro add complex fruit flavors with 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	August 28 th , 2008
Total Acidity:	0.64 g/100 ml
pH:	3.43
Alcohol:	15.2%
Residual Sugar:	dry
Brix at Harvest:	25.3°
Case Production:	403 (12 x 750 ml)
Suggested Retail:	\$28

*“The dirt, the micro-climate, and sustainable wine-growing (from vineyard to bottle) form the cornerstones of **three**. These critical elements are in every bottle we make.”*

Winemaker *Matthew A. Chie*