

dirt MATTers...

three 2009 Lucchesi Carignane

The Lucchesi Carignane is sourced from ancient vines in Contra Costa County. It is farmed by Alan Lucchesi whose family has grown grapes in this county for three generations. His Grandfather Dionisio (*named after the Greek God of Wine*) homesteaded here with his son Guido in 1934.

three

The 2009 vintage in Northern California experienced a harvest that was in some ways ideal and in another quite stressful. Fruit growth was delayed by a cooler spring and summer, but the overall temperatures were predominantly even across the board, allowing for long hang-time and even ripening in the vineyard. The Lucchesi Carignane is a blend of 89% Carignane, 8% Petite Sirah, 2% Zinfandel, and 1% Mataro.

The Lucchesi vineyard has extremely sandy-loam soil which is 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 over 100 years prior to this vintage, the Lucchesi vineyard is still being dry-farmed and is on its own roots. There is a concentration of ripe black-cherries and spice with a minerality (dusty berry) sneaking through. The Petite Sirah adds structure, color, and blue-fruit character and the Zinfandel adds a trace of raspberry flavor. With such a low pH and big fruit flavor, don't hesitate to age this wine for 5-7 years.

Technical Data

Harvest Date: September 21, 2009

Titrateable Acidity: 0.63 g/100 ml

pH: 3.58

Alcohol: 15%

Residual Sugar: dry

Brix at Harvest: 25.6°

Case Production: 510 (12 x 750 ml)

Suggested Retail: \$26



*“The dirt, the micro-clomate, 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*

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