

dirt MATTers...

three 2009 Old Vines Field Blend – Contra Costa County

Our *Old Vines* Field Blend is sourced from ancient vineyards in Contra Costa County and is a blend of 34% Zinfandel, 27% Carignane, 19% Petite Sirah, 17% Mataro, 2% Alicante Bouschet, and 1% Black Malvoisie. All the grapes in this blend come from vineyard blocks with extremely sandy soils called Delhi Sandy Loam.

This Delhi stratum was deposited around the bay area town of Oakley in Contra Costa County by the historic meandering of the Sacramento and San Joaquin Rivers and was then blown into sand dunes by the massive cooling air flows through the San Francisco Bay into the vast Central Valley of California. 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 extremely low yields. Sand is also phylloxera resistant so many of our vineyards are own rooted.

Situated only 50 minutes from San Francisco by car, grapes have been planted and have been growing in this area for over 150 years. Most of these vineyards were planted by early Italian and Portuguese settlers. Some of these families, such as the Lucchesi, Evangelho, Spinelli, Gonsalves, and DelBarba are still tending these same vines for over four generations. Due to the warm, dry microclimate and low vigor soils, sustainable vineyard practices are used by all of our growers.

The average age of vines in our *Old Vines* Field Blend is over 100 years with most still being dry farmed. With yields always below 3 tons to the acre, the grapes used in this wine exhibit concentrated flavors of raspberries (*Zinfandel*, *Black Malvoisie*), dark cherries and coffee (*Carignane*), blueberries and pepper (*Petite Sirah*), violets and Provencal herbs (*Mataro*), and a meaty spice element (*Alicante Bouschet*) are the hallmarks of this wine.

three



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| <i>Harvest Dates:</i> | <i>September 3rd, 4th, 7th, 13th, 16th, & 19th, 2009</i> |
| <i>Total Acidity:</i> | <i>0.65 g/100 ml</i> |
| <i>pH:</i> | <i>3.59</i> |
| <i>Alcohol:</i> | <i>15.3%</i> |
| <i>Residual Sugar:</i> | <i>dry</i> |
| <i>Ave. Brix at Harvest:</i> | <i>25.9°</i> |
| <i>Case Production:</i> | <i>1,205 (12 x 750 ml)</i> |
| <i>Suggested Retail:</i> | <i>\$18</i> |

*“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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