

dirt MATTers...

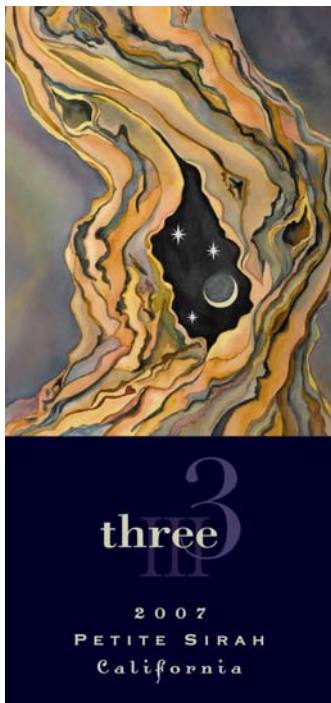
three 2007 Petite Sirah California

This Petite Sirah is sourced from a mature vineyard in Contra Costa County with an extremely sandy-loam soil (similar to beach sand) called 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. This stratum which was deposited around the bay area town of Oakley in Contra Costa County by the historic meandering of the Sacramento and San Joaquin Rivers was then blown into sand dunes by the massive cooling air flows through the San Francisco Bay into the vast Central Valley of California.

Situated only 50 minutes from San Francisco by car, grapes have been planted and have been growing in this area for over 150 years. One corner of this vineyard property has about 2 acres of the original field blend of Zinfandel, Carignane, and Mataro planted by an Italian immigrant with the last name of Mazzoni. A small portion (~2%) was co-fermented with the Petite Sirah.

Our Petite Sirah vineyard has vine rows running east to west with a high of about 20' elevation on the east side to about sea level on the west end. Total vineyard acres are 13 with 11 planted to Petite Sirah. Due to the soil type and moderate growing conditions, the vineyard produces low yields with intense color and fruit flavors.

The wine showcases a deep black/purple color with powerfully concentrated blackberry aromas surrounded by a firm tannin framework. For those of us who love Petite Sirah, this one will not disappoint.



<i>Harvest Date</i>	<i>September 2, 2007</i>
<i>Total Acidity:</i>	<i>0.63 g/100 ml</i>
<i>pH:</i>	<i>3.67</i>
<i>Alcohol:</i>	<i>14.1%</i>
<i>Residual Sugar:</i>	<i>dry</i>
<i>Brix at Harvest:</i>	<i>24.5°</i>
<i>Case Production:</i>	<i>386 (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 cornerstones of **three**. These critical elements are in every bottle we make.”*

Winemaker *Matthew A. Clie*