

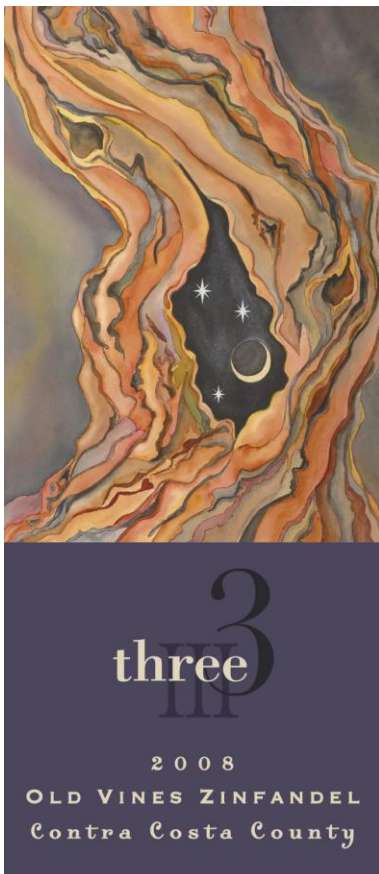
## *dirt MATTERS...*

### *three* 2008 Old Vines Zinfandel Contra Costa County

Our Zinfandel is sourced from ancient vineyards in Contra Costa County. This wine is a blend of 76% Zinfandel, 12% Petite Sirah, 6% Carignane, 4% Mataro, and 2% Alicante Bouschet. All the grapes in this blend come from vineyard blocks with extremely sandy-loam soils. The soil types of our pre-Phylloxera vines include Hanford Sandy Loam and 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. The Delhi 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. Sand is also phylloxera resistant so many of these vineyards are own rooted.

*three*



With an average age of vines over 100 years of which all are still being dry-farmed, there is a concentration of ripe blackberries and spice with a minerality (dusty berry) sneaking through. The Petite Sirah adds to this a firm tannin backbone along with boysenberries and pepper while the Carignane adds a pronounced fleshy mouth feel along with dark cherries and coffee notes. Our Mataro comes from vines that are now over 120 years old and add spice elements, violets, and complex phenolic structures that enhance the overall mouth feel and age ability of this wine. Enjoy this wine now or cellar in a cool location for 5-7 years.

Harvest Dates:	August 25 <sup>th</sup> , 28 <sup>th</sup> , 30 <sup>th</sup> , & 31 <sup>st</sup> , 2008
Total Acidity:	0.64 g/100 ml
pH:	3.56
Alcohol:	14.9%
Residual Sugar:	dry
Ave. Brix at Harvest:	25.5°
Case Production:	1,539 (12 x 750 ml)
Suggested Retail:	\$18

*“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. Cline*