

# *Established* 1885<sup>BY</sup> *three*<sup>III</sup>

The *established 1885* 2014 Red Wine Blend represents in modern terms the concept of synergy, or as Aristotle so eloquently stated, "The whole is greater than the sum of its parts." It is not the act of blending just any grapes together that achieves a positive synergistic effect, but it is blending the *right varietals* together, which have been determined over time, that are grown in the *right soil type* and in the *right micro-climate*. This red wine blend also represents the potential that California has always had and which *generic varietal labeling* had almost destroyed.

The 2014 vintage will go down as one of the earliest harvest in over a decade. Despite an ongoing drought and earthquake that rocked south Napa in late August, crush was just getting underway. A mild winter and spring caused early bud break, although the overall length of the growing season was similar to past years. A compacted harvest began in July for sparkling wines and started winding down by mid-October for later ripening varieties. The moderate temperatures allowed for even ripening, concentrated fruit, and firm tannins. This *established 1885* 2014 Red Wine Blend is 28.94% *Bigelow Zinfandel*, 29.54% *Bigelow Carignane*, 28.78% *Spinelli Mataro*, 8.99% *Petite Sirah*, 1.76% *Spinelli Alicante Bouschet*, and 1.99% *Spinelli Black Malvoisie*.

*Established 1885* 2014 Red Wine has three important components. The juicy, crushed black fruit core comes from a 125+ year-old **Zinfandel** planting from the *Bigelow Vineyard*, one of the oldest plots in California. This vineyard also provides the ethereal, wild berry aromatics that speak eloquently from the gnarly, head-trained rows of 125+ year old spicy black cherry **Carignane**. The exotic *Spinelli Vineyard Mataro* provides aromas of crushed red fruits, raspberry liqueur, thyme, and underbrush. Dense, chewy, and massively concentrated on the attack, packed with raspberries, dark plum, and black cherries – still perfectly light on its feet, speaking volumes to these incredible old vines and the textbook low pH vibrancy of the fruit. A healthy splash of darkly muscled *Petite Sirah* paints this mouthwatering blend a deep purple.

## Technical Data

Harvest Dates:	August 27 <sup>th</sup> , 31 <sup>st</sup> , Sept. 4 <sup>th</sup> , & 7 <sup>th</sup> , 2014
Titrateable Acidity:	0.61 g/100 ml
pH:	3.64
Alcohol:	15.3%
Residual Sugar:	3.5 g/L (dry)
Average Brix at Harvest:	25.7°
Case Production:	766 (12 x 750 ml)
Suggested Retail:	\$38



*"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*

Three Wine Company

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