

Three Wine Company

2021 Old Vines Rosé

Harvest Date: Our Zinfandel lots were brought in on August 14th and 22nd. The Carignane arrived early on the morning of September 4th, 2021.

Vineyard: Our Carignane is from one of the most unique vineyards in the world. The Joaquin Jose Vineyard is a 14-acre plot of “upland habitat” in the Dutch Slough tidal wetlands. The vines average 130 years old, are head trained, own rooted and dry farmed. Heat radiates from the sand during the day, while the cool maritime winds that blow through the Carquinez strait in the afternoon, low rain fall, and deep Delhi Sandy soil create a perfect environment for these ancient vines to produce fruit with fragrant aromatics and mouth-watering acidity. The Zinfandel was harvested from the Vineyard Lane and Oakley Road vineyards. Two sites full of thick and twisted old head trained vines which reach up out of the deep sandy soil and take on the appearance of miniature oak trees. Sharing the same climate as the Carignane, the Zinfandel expresses juicy red fruits with lush ripe flavors.

Fermentation Details: This wine is a blend of two different varietal saignées. Our Zinfandel had 20 hours of skin contact and the Carignane had only 2 hours of skin contact. The Zinfandel was fermented with D80 yeast for 42 days at an average temperature of 56°F while the Carignane was fermented with CY3079 yeast for 58 days at an average temperature of 55°F. Both were unfinned and this rosé is bentonite free.

Aging: The wine aged in stainless steel for 4 months.

Characteristics: Pink grapefruit and lots of cherries and white flowers entice you with aromas reminiscent of carefree warm and sunny afternoons. What follows is a serving of electric neon sherbet that dances across your palate to a brilliant soundtrack of youth and exuberance.



Technical Data

TA: 7.39 g/L

pH: 3.1

Alc.: 12.5 %

Residual Sugar: 1.75 g/L

Yeast: CY3079 and D80

Varietal percentages: 79% Carignane, 21% Zinfandel

“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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