

dirt MATTERS...

three 2015 Zinfandel Bigelow Contra Costa County

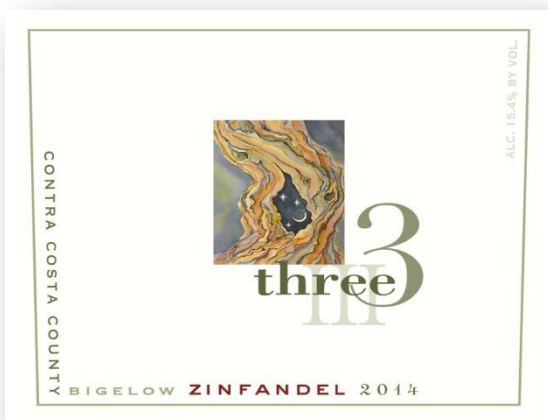
three

Marcus James Bigelow was a gentleman farmer and hoedown fiddler who enjoyed playing cards with friends more than farming. While he moved and worked slowly, he was reported to have been a very fast driver. Originally planted in the mid 1880's, his vineyard on Neroly Road in Oakley is still producing a minuscule quantity of small berry Mataro,

Carignane, and Zinfandel. This 130 year-old vineyard is dry-farmed and grown in Delhi Sand series loam soil, which is similar to beach sand. These vines produce a mere 1.5 to 2.5 tons of fruit per acre and are some of the first grapes to arrive into the winery.

This Bigelow Zinfandel is made up of predominately Zinfandel (86%) and is blend with Petite Sirah (9%), Alicante Bouschet (1%), Carignane (2%), and Mataro (2%). The wine is dark black and blue color to the edge, with boysenberry, violets, supple tannins, and perfect acidity. The wine shows staggering ancient vine concentration with a briary density, and silken chewiness with a velour-like texture.

Decant and enjoy the versatile 2015 Bigelow Zinfandel with Beef Bourguignon, pulled pork, or fig and goat cheese flatbread.



Harvest Dates:	August 22nd & 3th, 2015
Total Acidity:	0.65 g/100 ml
pH:	3.55
Alcohol:	15.4%
Residual Sugar:	2.6 g/L (dry)
Brix at Harvest:	25.8°
Case Production:	771 (12 x 750 ml) cases
Suggested Retail:	\$36

"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. Clie*

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