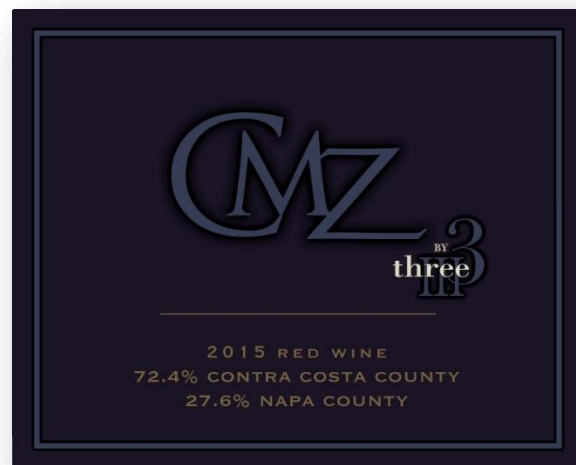


# 2015 CMZ by three

The CMZ zone is where the preeminent grape varietal from Napa Valley meets the best grapes from our traditionally dry-farmed vineyards in Contra Costa County. **Cabernet Sauvignon** (27.6%), **Mourvèdre** (18.3%), and **Zinfandel** (33.5%) are the predominate varietals for this non-traditional California red blend. This wine is also supported by **Petite Sirah** (10.3%), **Carignane** (8.7%) and **Cinsault** (1.6%). We choose this combination because it merges the current leading California red wine grape with the blend of varietals that were originally chosen for California's diverse viticultural landscape. While Cabernet Sauvignon emerged over the past 50 years, the classic California "Field Blend" varietals dominated the previous 100. This wine also represents the inescapable free spirit of California's imaginative winemakers.

Harvest Dates: August 22, 25, 26, 30, & Sept. 2<sup>nd</sup>, 2015  
Total Acidity: 0.63 grams/100 ml  
pH: 3.56  
Alcohol: 15.2%  
Residual Sugar: 3.6 g/L (dry)  
Brix at Harvest: 25.9° Brix  
Production: 724 cases  
Suggested Retail: \$46



*"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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