



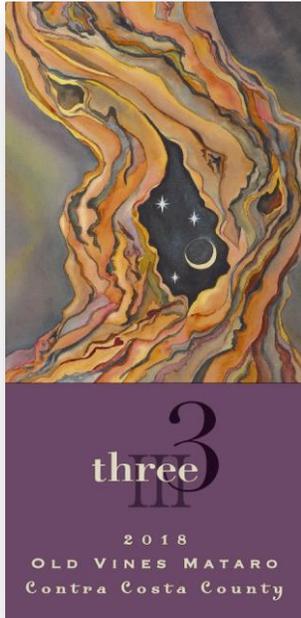
## *dirt MATTERS...*

### **three** 2018 *Old Vines Mataro* Contra Costa County

This *Old Vines Mataro* is sourced from 100-year-old vines located at the apex of the Suisun Bay outside of the town of Oakley, California, and is farmed by third generation growers. Our Mataro is grown in a sandy-loam soil that has low organic material resulting in low vigor and low yields. Warm spring weather allowed good fruit set (when flowers turn to berries) increasing the potential crop size significantly. The combination of ancient vines, low vigor soils, and good fruit-set resulted in better-than-expected yields.

The 2018 growing season delivered California vintners and growers across the state another stellar vintage. A cool year with an above average crop size, vineyard sources such as Dell' Antico, Spinelli, Bigelow, and Sandy Lane showcased high quality across the board. A mild winter caused early bud break, followed by protracted bloom and unseasonably cool weather in spring, contributed to a relatively late start to harvest of about two weeks on average.

Our *Old Vines Mataro* fermented at a cool 62°F for the first half of the fermentation after which we let it warm to 72°F towards dryness. This wine is a blend of 85.3% Mataro, 8.3% Petite Sirah, 4.6% Black Malvoisie, and 1.8% Carignane. The 2018 *Old Vines Mataro* exhibits plenty of fresh herbs and dark fruit with a tantalizing combination of savory spices, tobacco, and berries on the palate. Enjoy year round with a variety of dishes such as: grilled salmon, mild and soft cheeses, all types of spicy ethnic foods, and especially with herb encrusted lamb.



Harvest Date: September 12<sup>th</sup>, 16<sup>th</sup>, 18<sup>th</sup>, & 23<sup>rd</sup>, 2018

T.A.: 0.57 g/100 ml

pH: 3.53

Alcohol: 14.8%

Residual Sugar: 2.4 g/l

Brix at Harvest: 25.0°

Case Production: 898 (12 x 750 ml)

Suggested Retail: \$28

*“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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