

## *dirt MATTERS...*

### three 2018 *Old Vines Field Blend* Contra Costa County

Our *Old Vines* Field Blend is sourced from ancient vineyards in Contra Costa County, and it includes Zinfandel, Petite Sirah, Mataro (Mourvèdre), Carignane, and Alicante Bouschet. All of the grapes in this wine come from vineyard blocks with extremely sandy soils called Delhi Sandy Loam.

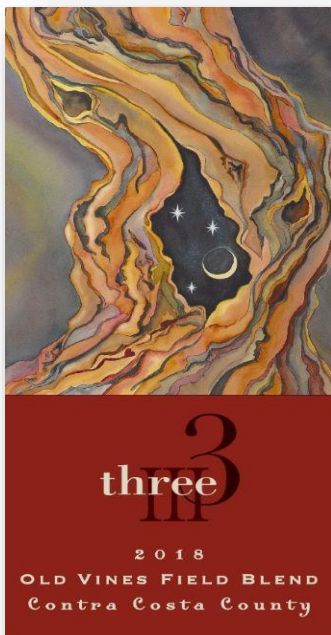
This Delhi stratum was deposited around the Bay Area town of Oakley in Contra Costa County by the historic meandering of the Sacramento and San Joaquin Rivers and was then blown into sand dunes by the massive cooling air which flows through the San Francisco Bay into the vast Central

Valley of California. The Delhi soil classification is considered to have the lowest organic material and the highest sand content of any loam soil. These soil characteristics result in low vigor and extremely low yields. Sand is also phylloxera resistant so many of our vineyards are on their own roots.

Situated only 50 minutes from San Francisco by car, grapes have been planted and have been growing in this area for over 150 years. Most of these vineyards were planted by early Italian and Portuguese settlers. Some of these families, such as the Lucchesi, Evangelho, Spinelli, Gonsalves, and DelBarba have been tending the same vines for more than four generations. Due to the warm, dry microclimate and low vigor soils, sustainable vineyard practices are used by all of our growers.

This Old Vine Field Blend is a luscious combination of ancient-vine Carignane (42.0%), Mataro (19.8%), Zinfandel (21.3%), Petite Sirah (13.3%), Alicante Bouschet (1.1%), and Black Malvoisie (2.5%). Each of these varietals contribute to the deep purple-black color and piercing, high-toned aromas of boysenberry, violets and dark plum. Massive on the attack, showing off all of its 100+-year-old-vine pedigree.

Packed with crushed black fruits and black cherry liqueur, the finish remains firm and vibrant. Drink now (hard not to), or lay down for up to a decade. As with all these ancient-vine reds, oxygen is its friend.



Harvest Dates: September 2, 3, 6, 10, 12, 16, 18, 23 & 29, 2018

Titrateable Acidity: 0.61 g/100 ml

pH: 3.54

Alcohol: 15.1%

Residual Sugar: 2.9 g/L (dry)

Ave. Brix at Harvest: 25.2°

Case Production: 2557 (12 x 750 ml)

Suggested Retail: \$24

*“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*

Three Wine Company

Tasting Room: 35265 Willow Avenue, Suite 202 · Clarksburg, CA · 95612 · 916-744-1300

Mailing Address: P.O. Box 2069 · Sonoma, CA · 95476 · 707-933-9752

[www.threewinecompany.com](http://www.threewinecompany.com)