

dirt MATTers...

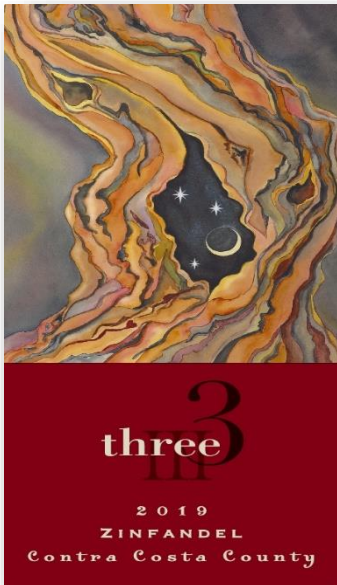
three 2019 Zinfandel Contra Costa County

three
III

The Zinfandel grapes sourced for this wine are from plantings in and around the bay area town of Oakley, in the north-east corner of Contra Costa County. It is a blend of 76% Zinfandel, 12% Petite Sirah, 11% Carignane, and 1% Mataro. All of the grapes in this blend come from vineyard blocks with extremely sandy-loam soils called Delhi loam.

Oakley is located at the apex of the Suisun Bay where the Sacramento and San Joaquin Rivers meet. Over time these rivers have dumped sand in deep deposits which the bay winds have pushed into sand dunes. This ancient dirt is classified as Delhi loam and is considered to contain the lowest organic material and the highest sand content than all other loam soils. The vines' growth characteristics in this type of soil are very low especially since many of these vineyards are dry-farmed. As the vast Central Valley of California heats up during the growing season, the microclimate of this area is significantly cooled by the massive air flows through the San Francisco Bay. This cooling wind slows down grape maturity and helps maintain bright acidities. This sand is also phylloxera resistant so many of these vineyards are own-rooted. Grapes have been planted and growing in this region for more than 130 years.

This Zinfandel blend was made from vineyards planted between 25 – 35 years ago (52%) with the balance (48%) being well over 100 years old. These "younger" vine Zinfandel grapes show the typical raspberry to blackberry fruit so dominant in the older vines in the area, validating the Contra Costa appellation. The "field blend" contingent of this wine adds structure, color, cherry, and black fruit flavors. There is a deep concentration of ripe black cherries and spice with a minerality (earthy berry) flavors sneaking through. The mouth-feel is rich and balanced with a lingering peppery finish. Enjoy now or age another 3 to 7 years.



Harvest Dates: September 1st, 2nd, 4th, 6th, 8th, & 21th, & 23rd, 2019

Titrateable Acidity: 0.63 g/100 ml

pH: 3.55

Alcohol: 14.8%

Residual Sugar: 0.29 g/100ml

Brix at Harvest: 24.6°

Case Production: 4,007 (12 x 750 ml)

Suggested Retail: \$18

*"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
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 • info@threewinecompany.com