



## *dirt MATTers...*

### 2009 *three* Mataro, Spinelli

Mataro, also known as Mouvèdre (France) and Monastrell (Spain), is an international varietal fermented into many different styles of wine from fruity rosés to concentrated dark-reds with strong tannic structures. Mataro has long been blended with Grenache, Syrah, and other Rhone varietals in its traditional western European home sites. The grape is thought to have arrived in California in the 1870's and was planted with Zinfandel in field blends in the North Coast and in Contra Costa, Riverside, and San Bernardino County. Much of the original California acreage was lost due to urbanization but a few small ancient plantings such as the Spinelli Vineyard in Oakley remain today.

Established over 128 years prior to this vintage, the Spinelli vineyard is still being dry-farmed and is growing on its own roots. The Spinelli vineyard has extremely sandy-loam soil, Delhi Sandy Loam, resulting in low vigor and extremely low yields.

Due to a cooler summer, California enjoyed a longer growing season in 2009. The disease pressure during the growing season was low and temperatures were cooler than our growers had seen in recent vintages with fewer heat spikes above 90 degrees in July and August. As September approached, we were worried that ripeness levels lagged but an extended spell of warm temperatures jumpstarted harvest. In addition, we saw a slightly larger crop which takes longer for the vines to ripen. Even with the late rains in October, *three* was in the clear since all our fruit made it into the winery before the first cloud burst.

The 2009 vintage of Spinelli Mataro is a blend of 80% Mataro, 9% Petite Sirah, 7% Black Malvoisie, and 4% Carignane. The dusty nose of violets, ripe black-cherries, and chocolate is draped with rich French Vanilla, Provencal herbs, tobacco leaf, and a minerality that sneaks through to the finish. The Petite Sirah adds structure, color, and blue-fruit character while the Black Malvoisie adds softness and a perfumed raspberry aroma. Due to a high level of anti-oxidants, Mataro is an exceptional aging wine. Don't be afraid to cellar this vintage for five to ten years.



<i>Harvest Date :</i>	<i>September 7<sup>th</sup>, 2009</i>
<i>Titrateable Acidity:</i>	<i>0.61 g/100 ml</i>
<i>pH:</i>	<i>3.61</i>
<i>Alcohol:</i>	<i>15.4%</i>
<i>Residual Sugar:</i>	<i>dry (0.7 grams/liter)</i>
<i>Brix at Harvest:</i>	<i>26.1°</i>
<i>Case Production:</i>	<i>506 (12 x 750 ml)</i>
<i>Suggested Retail:</i>	<i>\$28</i>

*"The dirt, the micro-climate, and sustainable wine-growing (from vineyard to bottle) form the cornerstones of **three**. These critical elements are in every bottle we make." Winemaker-*

*Matthew A. Clie*

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