

three

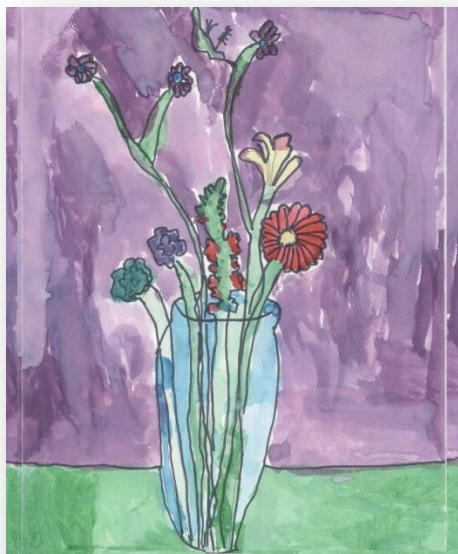
dirt MATTers...

three 2010 Vin Gris of Carignane

This *Vin Gris of Carignane* is sourced from a 100 year old vineyard located at the apex of the Suisun Bay outside of the town of Oakley, California. It is farmed by Alan Lucchesi who is a third generation grower.

Our *Vin Gris of Carignane* is a rosé style wine made from the Carignane grape through a technique known as Saignée, or *bleeding the vats*. Prior to fermentation, about 5% of the juice was drained from one of our old-vine Carignane fermentation tanks. The wines beautiful color and flavors comes from the 24 hours of skin contact. The pink juice that is removed is cold-fermented separately to produce this wonderful rosé while also concentrating what is left in the red fermentor.

The wine showcases a light pink color with aromas of strawberries and cherries. Finished off-dry, this rosé has luscious flavors of black cherries with an earthy elegance. With a lovely pink color, this wine is rich enough to match a variety of fare. Some of our winemaker's favorite pairings are, fresh strawberries, salmon, and asian food.



2010 *Vin Gris of Carignane*
Contra Costa County

Technical Data

Harvest Date : September 25th, 2010

T. A.: 6.2 grams / liter

pH: 3.40

Alcohol: 13%

Residual Sugar: 2.77 grams / 100 ml

Brix at Harvest: 24.8°

Case Production: 235 (12 x 750 ml)

Suggested Retail: \$15

Label designed by Anna Cline, the daughter of Matt & Erin, proprietors of Three Wine Company.

*“The dirt, the micro-clomate, 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. Cline*