

## *dirt MATTers...*

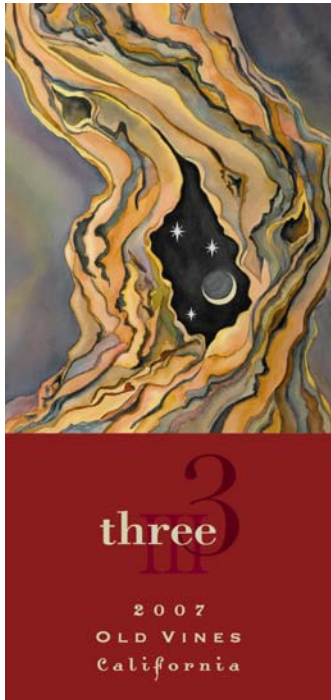
### *three* 2007 Old Vines California

Our *Old Vines* is sourced from ancient vineyards both in Contra Costa County and Lodi. This wine is a blend of 40% Zinfandel, 33% Carignane, 12% Mataro, 11% Petite Sirah, 2% Alicante Bouschet, and 2% Black Malvoisie. All the grapes in this blend come from vineyard blocks with extremely sandy-loam soils. Some of the soil types we source from include Hanford Sandy Loam and Delhi Sandy Loam.

The Delhi soil classification is considered as having the lowest organic material and the one with the highest sand content than any other loam soil. These soil characteristics result in low vigor. The Delhi stratum which was deposited around the bay area town of Oakley in Contra Costa County by the historic meandering of the Sacramento and San Joaquin Rivers was then blown into sand dunes by the massive cooling air flows through the San Francisco Bay into the vast Central Valley of California. Situated only 50 minutes from San Francisco by car, grapes have been planted and have been growing in this area for over 150 years.

Only 30 miles “as the crow flies” from Oakley, the Lodi region is also cooled by this air flow. The Sacramento, Mokelumne, and San Joaquin Rivers have dumped sand in deep deposits here as well which afford the same benefits for wine growing as in Contra Costa County. Sand is also phylloxera resistant so many of our vineyards are own rooted.

The average age of vines in our *Old Vines* blend is over 90 years with most still being dry farmed. With yields always below 3 tons to the acre the grapes used in this wine exhibit concentrated flavors of raspberries (*Zinfandel*, *Black Malvoisie*), dark cherries and coffee (*Carignane*), blueberries and pepper (*Petite Sirah*), violets and Provencal herbs (*Mataro*), and a meaty spice element (Alicante Bouschet) are the hallmarks of this wine.



Harvest Dates: September 2<sup>nd</sup>, 17<sup>th</sup>, & 29<sup>th</sup>, 2007

Total Acidity: 0.63 g/100 ml

pH: 3.64

Alcohol: 14.8%

Residual Sugar: dry

Ave. Brix at Harvest: 24.5°

Case Production: 1,534 (12 x 750 ml)

Suggested Retail: \$18

“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. Chie*

