



## vineyard

APPELLATION	Russian River Valley
SITE	The historic Alegria Vineyard, certified sustainable.
SOIL	Positas soil: alluvial river terrace, gravelly loam with a mix of oceanic and volcanic rocks smoothed by water.
VINES	Headpruned 125-year-old and 65-year-old vines, grafted to St. George roostock. Our blocks are 78% Zinfandel, 10% Alicante Bouschet, 10% Petite Sirah and a 2% composite of Sangiovese, Carignane, Trousseau, Petite Bouschet, Syrah, Beclan, Tannat, Peloursin, Graciano, Plavac Mali, Palomino and Monbadon.
PLANTED	Originally planted in 1890. Part replanted in 1950 by Americo Rafanelli. Vines are spaced 7' x 4', oriented SSE to NNW. All vineyard work, except mowing and spraying, is done by hand. Each vine is managed as "an individual."

## vintage

GROWING SEASON	Budbreak was early after a rainless January. Fruit set and ripened evenly with no mildew or botrytis, and no rain at harvest. Vineyard site is typically overcast till about 11:30 during the summer. Average diurnal temperature swing was 40 degrees, developing cooler climate blackberry and raspberry flavors balanced by natural acidity.
BRIX   HARVESTED	23.7° brix   September 23rd

## winemaking

FERMENTATION	Native yeast, 23-day fermentation and maceration. Pressed and barrelled down before native malolactic fermentation.
AGING	Aged on lees in neutral oak barrels for seven months; bottled unfiltered.
CASES   ALCOHOL	766   14.5%
RELEASED   SRP	August 2015   \$34

## flavors

TEXTURE   PALATE	Traditional Zinfandel palate weight, not too heavy, with the added complexity of the other varietals.
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*"A unique blend of grape varietals from a heritage vineyard, half planted 125 years ago and the other half 65 years ago." - David Ramey*

