



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 126-year-old and 66-year-old vines, grafted to St. George rootstock. Our blocks are approximately 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	2016 began with another very early bloom, leading to a very early harvest in Sonoma County; our first fruit arrived August 5. During maturation, summer temperatures were warm and steady, with fewer heat spikes than 2015. Three weeks of cool weather in August and September relaxed the pace of harvest, allowing for methodical picking decisions and perfectly developed fruit. Yields were relatively average – down from 2014 and up from 2015.
BRIX HARVESTED	23.8° brix October 7 th

winemaking

VARIETALS	78% Zinfandel 10% Alicante 10% Petite Sirah 2% 12 other varieties
FERMENTATION	Native yeast, 20-day fermentation and maceration. Pressed and barrelled down before native malolactic fermentation.
AGING	Aged on lees in neutral oak barrels for 12 months; bottled unfiltered.
CASES ALCOHOL	723 14.5%
RELEASED SRP	June 2018 \$28

flavors

TEXTURE PALATE	Traditional Zinfandel palate weight, not too heavy, with the added complexity of the other varietals.
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"A unique field blend of Zinfandel and fourteen other grape varieties from a heritage Russian River Valley vineyard, originally planted in 1890 and partially replanted in 1950 by Americo Rafanelli." - David Ramey

