

dirt MATTERS...

three 2007 Zinfandel California

Our Zinfandel is sourced from ancient vineyards both in Contra Costa County and Lodi. This wine is a blend of 76% Zinfandel, 10% Petite Sirah, 7% Carignane, 5% Alicante Bouschet, and 2% Mataro. 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. Sand is also phylloxera resistant so many of these vineyards are own rooted.

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 these vineyards are own rooted.

The Oakley contingent is 53% and Lodi is represented in 47% of this *Old Vines* Zinfandel. With an average age of vines over 84 years of which most are still being dry-farmed, there is a concentration of ripe blackberries and spice with a minerality (dusty berry) sneaking through.



Harvest Date	September 2 nd , 17 th , & 29 th , 2007
Total Acidity:	0.63 g/100 ml
pH:	3.59
Alcohol:	14.9%
Residual Sugar:	dry
Ave. Brix at Harvest:	24.5°
Case Production:	2,153 (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. Cle*