



## Atrea Old Soul Red 2009

### Vintage and Release Information

Mendocino County Red Wine 2009  
Release Date: June 4, 2012  
Bottling Date: August 30, 2011  
Production of 1562 cases

### Blend Composition/Technical Data

59% Zinfandel, 20% Petite Sirah, 14% Syrah, 7% Malbec  
14.9% alcohol by volume  
0.62 titratable acidity  
pH 3.84

### Press

*Stephen Tanzer's International Wine Cellar*, 90 pts.  
*Wine Spectator*, 91 pts.

### Vineyards and Harvest

The grapes were harvested and field-sorted by hand beginning with Zinfandel on October 1 and ending with Sonoma Coast Rodgers Creek Syrah on October 22 at an average of 25 brix. Thirty percent of the grapes, farmed organically, were sourced from the Saracina Ranch; the balance were sourced from four other low-yield, organically or sustainably farmed Mendocino and Sonoma County vineyards ranging in age from 12 to 75 years.

### Winemaking and Cooperage

The grapes were picked at full maturity, de-stemmed and gently crushed into fermenters. The must soaked at a cool temperature for four to seven days, at which point native yeast fermentation began. Post-fermentation maceration with heat followed for approximately one week. The wine was aged in Burgundian and American 3 year seasoned oak (25% new) for 18 months, which included six months of native malolactic fermentation. The blend was assembled and bottled unfiltered in August of 2011.

### Winemaker Alex MacGregor's Comments

Deep ruby color. The nose displays sumptuously sweet ripe raspberries, with fig, white pepper and earth notes. The palate is jammy, dense and concentrated, with a full bodied, fleshy mouthfeel that is accessible and vibrant. Enjoy this wine for its purity of spice and fruit with your favorite comfort foods, such as macaroni and cheese, a hamburger with blue cheese, or pasta with red sauce.