



Atrea Old Soul Red 2011

Vintage and Release Information

Mendocino County Red Wine 2011
Bottling Date: June 20, 2013
Release Date: August 1, 2013
Production of 1603 cases

Blend Composition/Technical Data

47% Zinfandel, 25% Petite Sirah, 22% Malbec, 6% Syrah
14.8% alcohol by volume
0.62 gm/100 ml titratable acidity
pH 3.74

Press

Wine Spectator, 89 pts.

Vineyards and Harvest

The grapes were harvested and field-sorted by hand beginning with our estate-grown Zinfandel on October 1 and ending with our estate-grown Malbec on October 17. Brix averaged 24.5. More than 50 percent of the grapes were sourced from our organically farmed vineyards at Saracina Ranch; the balance was sourced from three other low-yield, organically farmed Mendocino vineyards, ranging in age from 13 to 40 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 both Burgundian and American three-year-old seasoned oak (25% new) for 18 months, which included five months of native malolactic fermentation. The blend was assembled and bottled unfiltered in June of 2013.

Winemaker Alex MacGregor's Comments

The wine has a beautiful, deep ruby color, a product of its Petite Sirah component. Aromas are dark and intense, with exotic raspberry, black cherry, and cracked pepper notes. The palate shows both richness and elegance, with a ripe tannic structure and spiciness that reflects the vintage. Pair it throughout the year with your favorite comfort food: ribs or burgers from the grill, pizza or pasta with a Bolognese sauce, or a wild mushroom risotto.