



Atrea Old Soul Red 2012

Vintage and Release Information

Mendocino County Red Wine 2012
Bottling Date: June 19, 2014
Release Date: November 19, 2014
Production of 1413 cases

Blend Composition/Technical Data

42% Zinfandel, 26% Petite Sirah, 22% Malbec, 10% Syrah
14.9% alcohol by volume
0.58 gm/100 ml titratable acidity
pH 3.76

Vineyards and Harvest

The grapes were harvested and field-sorted by hand beginning with our estate-grown hillside Petite Sirah on September 28 and ending with our estate-grown Zinfandel on October 12. Brix averaged 25.1. Over two thirds of the grapes were sourced from our organically farmed vineyards at Saracina Ranch. For its intense, old-vine character, we also included one lot of Petite Sirah, sourced from the spectacular, dry-farmed Niemi Vineyard in Redwood Valley.

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- seasoned oak (20% new) for 18 months, which included five months of native malolactic fermentation. The blend was assembled and bottled unfiltered in June of 2014.

Winemaker Alex MacGregor's Comments

Explosive aromas of ripe black plum and crème de cerise waft from the glass, with contributing cocoa and sandalwood notes. The palate delivers a similar impression, a mouth-filling array of juicy black fruits and peppery spice. The wine finishes with integrated tannins and excellent length. Pair this wine with slowly cooked meats, such as short ribs, or roasted root vegetables in the winter months or grilled burgers or barbecued ribs in the summer months.