



## **Atrea Old Soul Red 2014**

### **Vintage and Release Information**

Mendocino County Red Wine 2014  
Bottling Date: June 23, 2016  
Release Date: April 21, 2017  
Production of 1054 cases

### **Blend Composition/Technical Data**

49% Zinfandel, 27% Petite Sirah, 15% Malbec, 9% Syrah  
14.9% alcohol by volume  
0.62 gm/100 ml titratable acidity  
pH 3.75

### **Vineyards and Harvest**

The harvest of 2014 was a winemaker's dream, with adequate early rainfall, and a long and even growing season. Picking began on September 6 at our estate Pick and Shovel Zinfandel block and adjacent hillside Petite Sirah block. We moved into our estate Skid Row Malbec Vineyard on the morning of September 16, and we concluded picking with our estate Syrah on September 23.

### **Winemaking and Cooperage**

The grapes were picked at full maturity, de-stemmed and gently transferred into fermenters with almost 100% whole berries. 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 four-year-seasoned oak (15% new) for 18 months, which included five months of native malolactic fermentation. The blend was assembled and bottled in June of 2016.

### **Winemaker Alex MacGregor's Comments**

Deep ruby to purple in color, this is a sensational vintage of our Old Soul Red, with loads of blackberry and black raspberry on the nose. The palate is deep, chewy, and intense, with great length, all of which are hallmarks of a relatively dry year with low yields and concentrated fruit. This wine will appeal to barbecue enthusiasts. Enjoy it paired with your favorite hamburger or a grilled, dry-rubbed flank or skirt steak, with perhaps some grilled mango or pineapple as a refreshing side.