



Atrea Old Soul Red 2016

Vintage and Release Information

Mendocino County Red Wine 2016
Bottling Date: March 22, 2018
Release Date: April 1, 2018
Production of 950 cases

Blend Composition/Technical Data

38% Zinfandel, 36% Petite Sirah, 22% Malbec, 4% Syrah
14.9% alcohol by volume
0.63 gm/100 ml titratable acidity
pH 3.73

Vineyards and Harvest

The harvest of 2016 was a winemaker's dream, following replenishing, drought-ending rains 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 Syrah vineyard on the morning of September 16, and we concluded picking with our estate Skid Row Malbec on September 22.

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 (10% new) for 18 months, which included five months of native malolactic fermentation. The blend was assembled and bottled in March of 2018.

Winemaker Alex MacGregor's Comments

Inky purple in color, this is a sensational vintage of our Old Soul Red, with notes of blackberry cobbler and mocha on the nose. The palate is rich and dense, with ripe tannins that wrap around the core of the fruit and lend to a long, juicy finish. The hallmark of a successful blend is its versatility. Our 2016 Old Soul Red would be equally at home on a Wednesday night served with carne asada tacos as it would be on a Saturday evening with a sophisticated mixed grill and roasted root vegetables.