



Atrea Old Soul Red 2013

Vintage and Release Information

Mendocino County Red Wine 2013
Bottling Date: June 17, 2015
Release Date: November 21, 2015
Production of 1605 cases

Blend Composition/Technical Data

55% Zinfandel, 18% Petite Sirah, 20% Malbec, 7% Syrah
14.9% alcohol by volume
0.61 gm/100 ml titratable acidity
pH 3.78

Vineyards and Harvest

The grapes were harvested and field-sorted by hand beginning with our estate-grown hillside Petite Sirah on September 23 and ending with our estate-grown Zinfandel on October 18. Brix averaged 25.2. 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 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 2015.

Winemaker Alex MacGregor's Comments

Bursting with youthful fruit, the nose shows bold blackberry and deep plum, with cracked pepper and subtle toasty oak notes. The palate is rich and supple, with ultra soft tannins that provide for a long, lingering finish. The juicy Zinfandel note really pops in this vintage, which is one of the best in recent memory given the ideal growing season in 2013.