

# Tres Sabores 2018

## Rutherford Estate Zinfandel



- WINERY:** This small, family-owned ranch, located on the western Rutherford Benchland of California's Napa Valley, grows organically certified Zinfandel, Cabernet, Petite Syrah and Petit verdot grapes, olives, Meyer lemons and exotic pomegranate cultivars. The single-vineyard wines include Tres Sabores Estate Zinfandel, Cabernet Sauvignon and Sauvignon Blanc from the Farina Vineyard of Sonoma Mountain. Tres Sabores means "Three Flavors" in Spanish, and, in each of their wines, you'll find three equally savory, yet distinct tastes: the Terroir, or flavor embodied by the unique location of our ranch; the Vine, or distinct character of the grape variety; and the Artisan, or winemaker's personal contribution of style and intuition. When appropriately balanced, these flavors result in wines with intense, yet delicate, aromas and a structure that supports both long-term aging and immediate enjoyment. As stewards of the land, Tres Sabores is devoted to exploring the character of the grapes grown and producing wines that truly reflect the "voice" of the vineyard.
- LABEL:** The label is part of an etching that owner, Julie Johnson, found at a London market. The etching dates from the 1880's which is about the time the grapes were first planted at the Tres Sabores location. This part of the etching depicts the notion of "Perspective" in an M. Escher style.
- DESCRIPTION:** We hope that you will be delighted with the rich, elegant personality of this wine. The Rutherford Bench, classic "Cabernet Country" also turns out to be a pretty splendid place to grow and make Zinfandel. The 2017 wine shines with all of the sumptuous berry-forward aromas and spicy, black-pepper, white-pepper, Aleppo-pepper flavors one would hope for in a Zinfandel. It took a full month to pick the eight acres of 45 year-old vines in small sections over six dates to fully capture the "taste of terroir". We fermented, hand-macerated each lot in 3/4-ton bins. About half of the lots were allowed to ferment spontaneously (a practice these grapes love). Sumptuous berry-forward aromas and spicy, black-pepper, white-pepper, and Aleppo-pepper flavors. An elegant wine with verve and soul
- BLEND:** 100% Zinfandel certified organically grown and dry-farmed from their Rutherford Bench. They took a month to pick the eight acres of 42 year-old vines in small sections over six dates to fully capture the "taste of terroir".
- COOPERAGE:** They fermented, hand-macerated each lot in 3/4-ton bins. About half of the lots were allowed to ferment spontaneously (a practice these grapes love). All of the wine was aged for 21 months in 30% new French oak barrels.
- BOTTLED:** June 2017
- ANALYSIS:** Alcohol 14.2%

Arizona Distribution by

**Orangewood Wines**

Richard and Laurie Corles 480.488.4794