



2011 Zacherle 'Las Tres Hermanas' Russian River Valley

Harvest Date: October 14th and the 20th 2011

Barrel Program: 100% neutral French oak aged for 16 months

Blend: 68% Grenache, 29% Syrah and 3% Petite Sirah

Winemaking: 33% whole cluster fermentation

Wine Chemistry: Alc. v/v: 14.9% pH: 3.82 Total Acidity: 5.8 g/L VA 0.77 g/L

12-packs produced: 162 cases

Retail Price: \$40.00

Vintage Notes: The 2011 vintage was the first vintage after a significant re-grafting of Syrah to Grenache. We modified the trellis system from a lyre cordon to a cane VSP which offered a lot more control of the fruit zone for air and light. The young vines that were grafted came off first and the coolness of the vintage gave us slightly lower sugars and higher acids than in previous years. We co-fermented this Grenache with the older Syrah in small tanks using punch downs to get adequate extraction. The second pick was the older more established Grenache that came in with relatively higher sugar. We did about 50% whole cluster so the resulting blend has about 33%. After aging in neutral French oak for 15 months sur lie, we racked and blended the wine with a small percent of Petite Syrah.

Tasting Notes: Our 2011 offering is ruby red color with tints of violet. It shows aromas that are lifted and bright of candied plum, tamarind, baked cherry with hints of cedar box spice. There is a distinctive earthy tonality often woody and bark like. The palate show more spice dominant, baked plum-cherry and persistent fine grain tannins and peppery finish. Best from 2014 to 2020.