



## **Wattle Creek 2007 Triple Play Mendocino County, Yorkville Highlands**

### **Winemaker notes**

This blend opens with pretty aromas of sweet ripe red berries, maraschino cherries and black cherries with hints of raspberry. There are secondary more subtle aromas of blueberry pie crust and black plums with notes of chocolate. Flavors are generous and plump with black plum, ripe prunes and touches of mint. The flavors unfold to a lush expansive mouthfeel that flows generously across the palate and ends with a burst of ripe fruit. Enjoy!

### **Vintage & Winemaking**

The 2007 vintage is being hailed as one of the best vintages in the last decade and some would argue longer. The winter and spring were very dry and bud break started 2-3 weeks early in some places. With early bud break and the dry season, there was concern about heat stress and water availability for the later months of harvest! As harvest progressed we never saw any significant heat spikes, and the growing season remained cool and consistent.

The cool weather contributed to small cluster development with smaller than average berry size across all varieties. In warmer regions such as Alexander Valley, cooler vintages allow the fruit to “hang” on the vines longer, really intensifying flavor development in the grapes. The fruit for this blend was harvested in the first few weeks of October.

When maximum ripeness was achieved in the vineyard, the fruit was handpicked into small bins early in the morning while the fruit was very cold. It was delivered to the winery cold for processing, where the fruit was de-stemmed and the berries were partially crushed. The berries and juice were pumped to open top fermentors and held cold for 1-2 days. This cold soaking period helps early color formation.

After cold soaking, the fruit was allowed to warm up and then fermentation was initiated. The fermenting juice was pumped over three to four times a day during the course of fermentation. After 6-8 days the wine was drained off of its skins and put to a majority of French Oak Barrels with a small balance going into American Oak Barrels. This Red Blend aged for 14 months before being blended and bottled.

### **Appellation Yorkville Highlands**

#### **Variety/Blend**

**Syrah 94% Petite Sirah 3% Viognier 3%**

#### **Oak Maturation 14 months**

**New Oak 28 %**

**French oak 100 %**

**Alcohol 14.3 %**

