



## Wattle Creek 2009 Triple Play Mendocino County, Yorkville Highlands



### Winemaker notes

This blend opens initially with powerful aromas of sweet -ripe black berries, jammy wild berries, wilted rose, notes of mocha, dark chocolate and toasty undertones. The aromas evolve with air and patience, bringing to the forefront subtle, sweet, floral notes and a rich cherry scent. This wine's flavor echoes the aromas displaying ripe, juicy, vibrant wild berry and blackberry notes that are intense and concentrated and saturate the palate. The tannins are soft and coat the mouth, while the fruit flavors lend a pleasant sweetness. The finish is long and persistent with wonderful dark berry and earth notes that carry on. Enjoy!

### Vintage & Winemaking

The dry season of 2008 was followed by an even drier growing season in 2009! The low rainfall totals for the past two vintages meant the vines would have less soil moisture available, thus going into early season water deficit if not carefully monitored. It was crucial to manage water early, keeping the vines healthy and assuring a flavorful crop! The vintage was relatively cool which allowed the grapes to ripen slowly, and flavors to accumulate and concentrate. These grapes were harvested at the end of September just after the late season heat spikes and before the subsequent heavy rains. We were able to control and properly ripen our crop load through meticulous vineyard work, and to control vine irrigation to help ripening move along.

After achieving the desired flavors on the vines, the grapes were harvested by hand into picking bins in the cool morning hours in an effort to preserve the delicate flavors. The fruit was received in the cellar, where the grapes were crushed and pumped to tank and immediately chilled to hold the fruit cold for a period of 4 days. This allows the flavors and color to leech out of the skins to the surrounding juice. The fermentation was completed in open top tanks with gentle hand plunging of the skins during 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 Hungarian Oak Barrels. This Red Blend aged for 14 months before being blended and bottled.

### Appellation Yorkville Highlands

Variety/Blend Syrah 88% Petite Sirah 8% Viognier 4%

Vintage 2009

Oak Maturation 14 months

New Oak 36 %

French oak 75 %

Hungarian oak 25%

Alcohol 14.5 %

Suggested Retail: \$19.99