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THREE VINES ZINFANDEL
BENCHMARK (ALPHA)
SONOMA COUNTY

Winemaking	Hand-harvested and fermented in four and six ton open top fermentors with two daily pump overs. Aged in primarily Radeaux coopered new and neutral American and French oak barrels for 22 months. The wine was bottled on July 12 th 2008
Composition	100% Zinfandel
Analyses	pH 3.77 Acidity .63 grams/100 ml Alcohol 14.8%
Appellation	Three Vines Zinfandel grapes come from three of the best growing regions in Sonoma County: the Dry Creek Valley, Russian River Valley and the Alexander Valley. Each vineyard exhibits a distinct characteristic to create a well balanced and complex red wine.
Production	1600 cases
Cellaring	Recommended cellaring time 1 to 5 years, Optimal storage temperature 55 - 65 F

