



Atrea Old Soul Red 2006

Vintage and Release Information

Mendocino County Red Wine 2006
sirah, 10% malbec
Release Date: October 1, 2009
Production of 1891 cases

Blend Composition/Technical Data

39% zinfandel, 36% syrah, 15% petite

14.8% alcohol by volume
0.59 titratable acidity
pH 3.85

Vineyards and Harvest

The grapes were harvested and field-sorted by hand beginning with zinfandel on September 27, 2006, and ending with our estate-grown malbec on October 27, 2006 at an average of 25.5 brix. Twenty-five percent of the grapes, farmed organically, were sourced from the Saracina Ranch; the balance were sourced from five other low-yield, organically or sustainably farmed Mendocino County vineyards ranging in age from 12 to 109 years, including the oldest syrah planting in the U.S.

Winemaking and Cooperage

The grapes were picked at full maturity, de-stemmed and gently crushed into fermenters. The must soaked at a cool temperature for four to seven days, at which point native yeast fermentation began. Post-fermentation maceration with heat followed for approximately one week. The wine was aged in Burgundian and Hungarian oak (25% new) for 17 months, which included six months of native malolactic fermentation. The blend was assembled and bottled unfiltered in early May 2007.

Winemaker Alex MacGregor
Consulting Winemaker David Ramey

Winemaker's Comments

Dark ruby in color, this wine's nose reveals ripe strawberry and red raspberry fruit, mocha, a hint of white pepper and a side note of classic malbec baking spices. The flavors are jammy, ripe and expressive, and the tannins are creamy, supple and well integrated. Well proportioned and balanced, juicy but not overripe, this vintage continues to deliver the Old Soul Red message of imminent, satisfying drinkability on release without sacrificing the merits of aging potential.

Atrea: Wines with soul from the heart of Mendocino