



Atrea Old Soul Red 2007

Vintage and Release Information

Mendocino County Red Wine 2007
18% malbec

Release Date: January 15, 2011

Bottling Date: April 14, 2010

Production of 1953 cases

Blend Composition/Technical Data

43% zinfandel, 19% syrah, 20% petite sirah,

14.9% alcohol by volume

0.61 titratable acidity

pH 3.85

Vineyards and Harvest

The grapes were harvested and field-sorted by hand beginning with zinfandel on September 18, 2007, and ending with Mendocino coast Syrah on November 2, 2007 at an average of 25.5 brix. Forty-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 26 months, which included six months of native malolactic fermentation. The blend was assembled and bottled unfiltered in April 2010.

Winemaker Alex MacGregor

Consulting Winemaker David Ramey

Winemaker's Comments

Dark ruby in color, this wine's nose reveals ripe red raspberry and blackberry fruit, sandalwood, anise seed and a hint of white pepper. 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