



2010 Zacherle 'Las Tres Hermanas' Russian River Valley (LTH)

Harvest Date: September 25th 2010

Barrel Program: 100% neutral French oak aged for 20 months

Blend: 88% Grenache, 10% Petite Sirah and 2% Syrah

Winemaking: 88% whole cluster fermentation

Wine Chemistry: Alc. v/v: 15.2% pH: 3.76 Total Acidity: 5.9 g/L

12-packs produced: 47 cases

Retail Price: \$40.00

Vintage Notes: This wine was one of the smaller picks from the Kerson Vineyard due to an extensive regrafting that we did to convert Syrah to more Grenache. We ended up with just about 1.5 tons of Grenache and other blenders (often we refer to it as 'Granny-Ache' as it can be a real pain to manage) and we proceeded with 100% whole cluster on all the Grenache. We aged in neutral French oak to preserve the aromatics of the site and aged the wine for 20 months in order to tame the tannins and integrate them with the fruit. We feel this Grenache heavy blend is a stand out from the more subtle and earthy-spice found in the LTH2009 and age significantly longer.

Tasting Notes: The ruby red color is bright with pink-orange edges. Aromas of wild strawberry, orange peel and baked plum-cherry preserves are lifted and carry the nose followed by more restrained spice tones of Balinese pepper, wet clay and hints of milk chocolate. The palate is smooth and polished on the entry with fine grained tannin, earth tones and red fruit flavors that seem to expand on the finish to a firm back palate. Best from 2013 to 2020