



*Vittorio Vineyard*  
**2010 SELECTED RED  
TABLE WINE  
Redwood Valley**

**IN THE VINEYARD**

2010 was a cool vintage, even in Redwood Valley. Fortunately, we experienced a late summer heat spell which helped to fully ripen the fruit before the winter weather arrived. The fruit for this blend came entirely from the Vittorio Vineyard in Redwood Valley. Most of the vines in this certified organic vineyard were planted in the 1950s and 60s on St. George rootstock. The vineyard has been in the same family for generations, and is named for Victor Testa, son of the founder, Gaetano Testa. The current owners are the fourth generation to farm that land. Although the vineyard is planted to several varieties, we harvested the Zinfandel, Carignane, and Petite Sirah for this unique inaugural blend.

**IN THE CELLAR**

The fruit for this blend was gently crushed (40% whole berries) into open top fermenters. We added three different strains of yeast to the fermenters, to optimize fruit flavors and extraction – RP15 and D254 for the Zinfandel; CLOS yeast for the Carignane and the Petite Sirah. The tanks were gently punched down twice daily during fermentation to provide oxygen to the yeast and to encourage extraction of tannins and color. The fermentations varied in length from 9 to 15 days. After settling for three days, the wine was racked to barrel for nine months of aging in French, European, and American oak (25% new), before blending and bottling in August 2011.

**IN THE BOTTLE**

This blend offers enticing aromas of blueberry pie, violets, cherry blossom, and sweet tobacco while the mouth provides flavors of black raspberry, cranberry, grape, with a meaty texture and long silky finish.

**AT THE TABLE**

Our Selected Red Blend is great with pesto pasta and pizza, hearty stews, and baked beans. It's also a perfect match for roasted meats like a traditional holiday turkey, or prime rib.

<i>Grape Variety</i>	41% Zinfandel, 40% Carignane, 19% Petite Sirah	<i>Bottling Date</i>	August 31, 2011
<i>Vineyard</i>	100% Vittorio Vineyard	<i>Titrateable Acid</i>	0.73g/100 ml
<i>Appellation</i>	Redwood Valley	<i>pH</i>	3.49
<i>Harvest Dates</i>	Oct. 8 & Oct. 23	<i>Alcohol</i>	13.5%
<i>Brix at Harvest</i>	21.8° Brix	<i>Residual Sugar</i>	0.01% (dry)
<i>Fermentation &amp; Aging</i>	100% Barrel aged - French, European, and American oak (25% new)	<i>Cases Produced</i>	301
		<i>Release Date</i>	Fall 2012