



## 2012 Zinfandel

*Heritage Vines™, Alegría Vineyards, Russian River Valley*

Since 1990, our passion and vision has been to carry on and expand the tradition of field-blend wines. Reviving a century-old field blend vineyard inspired us to extend the field blend concept to the new vineyards we planted and to every wine we make. Each ACORN wine is a co-fermented field blend of grape varieties grown in our Certified Sustainable Alegría Vineyards in Sonoma County's Russian River Valley.

To honor the land and maintain it for future generations, our farming is sustainable and labor-intensive. Inter-planting different varieties to be harvested together requires that each vine receives individualized attention. Hand-tending each vine, ten or more times a season, ensures a balanced crop that produces flavorful wines that are distinctive expressions of each vintage in Alegría Vineyards.

*Betsy and Bill Nachbaur*

### Vineyard and Winemaking Notes

Our old Zinfandel vineyard—which dates back to 1890—reflects the pre-Prohibition practice of field blending. The ancient vines in our Alegría Vineyards require extraordinarily focused individual attention, but the extra labor is justified by the resulting wine.

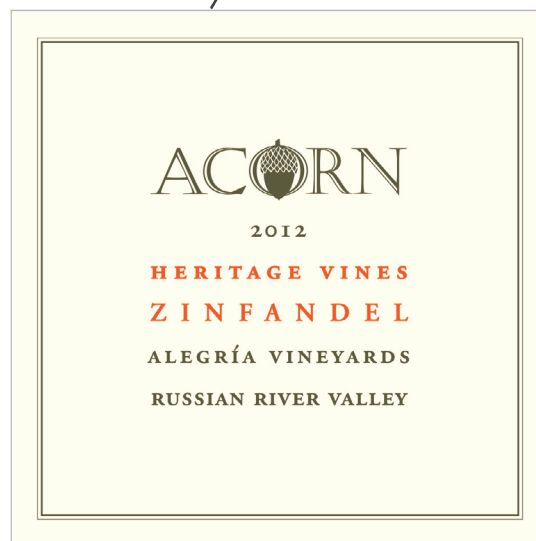
More than 17 grape varieties are inter-planted among the Zinfandel. We harvest and co-ferment the varieties together, and that produces our Heritage Vines Zinfandel's distinctive complexity of aromas and flavors. This wine is truly blended in the vineyard.

2012 was our 23rd harvest, which concluded a near-perfect growing season. The vines were able to fully mature the grapes and develop rich, concentrated flavors that were accentuated by cold soaking before fermenting with a combination of native and Rockpile yeast. Bill's careful selection of oak barrels from diverse forests and coopers added notes of spice and tannin to the layered grape flavors.

### Tasting Notes

Richly textured aromas of bright, juicy berries, dark plum, and spices laced with toasty vanillin oak hint at the depth and structure of this Zin. The smooth entry reveals a delicious mix of black pepper and baking spices that accent the opulent ripe wild blackberry essence. Dried strawberry, cherry, and creamy chocolate join the flavors as they linger on the palate. Integrated oak and acidity form the backbone for this robust yet elegant wine.

This multi-dimensional, complex Zin exhibits the character and depth of our old field-blend vineyard, truly reflecting the sense of place. Enjoy a glass with a balsamic-marinated roast slow cooked with sweet onion, red potatoes, and baby carrots, or with eggplant roll-ups stuffed with herbed goat cheese.



### Composition

78% Zinfandel, 13% Alicante Bouschet, and 7% Petite Sirah. The remaining 2% of the field blend includes Carignane, Trousseau, Sangiovese, Petit Bouschet, Negrette, Syrah, Plavac Mali, Tannat, Muscat Noir, Peloursin, Béclan, Cinsaut, and Grenache.

|                     |   |
|---------------------|---|
| Vintage             | 2012  |
| Appellation         | Russian River Valley                          |
| Vineyard            |   |
| Designation         | Alegría Vineyards                             |
| Harvest Dates       | Oct. 11 & 19, 2012                            |
| Brix (average)      | 24° Brix                                      |
| Barrel Aging        | 12 months                                     |
| Type of Oak Barrels | 78% French [28% new]<br>22% American [8% new] |
| Bottled             | December 17, 2013                             |
| Case Production     | 587   |
| Alcohol             | 14.5%   |
| pH                  | 3.77  |
| T.A.                | 6.57g/L                                       |
| Release Date        | Fall 2014                                     |





## ESTATE-GROWN, SUSTAINABLY-FARMED, FIELD-BLEND WINES

|                                 |  |
|---------------------------------|--|
| <b><i>Winegrowers</i></b>       | Betsy & Bill Nachbaur  |
| <b><i>Founded</i></b>           | 1990   |
| <b><i>Location</i></b>          | Russian River Valley, Sonoma County, California  |
| <b><i>Winemakers</i></b>        | Bill Nachbaur & Clay Mauritson   |
| <b><i>Production</i></b>        | Approximately 3000 cases annually  |
| <b><i>Wines Produced</i></b>    | Cabernet Franc<br>Dolcetto<br>Sangiovese<br>Axiom Syrah<br>Heritage Vines Zinfandel<br>Rosato<br>Medley<br>Acorn Hill  |
| <b><i>Specialty</i></b>         | Growing and producing co-fermented field-blends (the grapes are interplanted, harvested, and fermented together) creating balanced, food-friendly wines made in the old-world style  |
| <b><i>Alegría Vineyards</i></b> | 32 acres in the Russian River Valley purchased in 1990<br>Alluvial, rocky clay-loam benchland soils<br>Certified California Sustainable Vineyard   |
| <b><i>Varieties We Grow</i></b> | <b>Cabernet Franc Block:</b> Cabernet Franc with Merlot, Petit Verdot, Malbec, Tannat, and Cabernet Sauvignon<br><b>Dolcetto Blocks:</b> Dolcetto with Barbera and Freisa<br><b>Sangiovese Block:</b> Sangiovese with Canaiolo and Mammolo<br><b>Syrah Blocks:</b> Syrah with Viognier<br><b>Zinfandel Blocks:</b> Originally planted in 1890. Zinfandel with Alicante Bouschet and Petite Sirah, plus Carignane, Trousseau, Sangiovese, Petit Bouschet, Negrette, Syrah, Plavac Mali, Tannat, Muscat Noir, Peloursin, Béclan, Cinsaut, Grenache, Palomino, and Monbadon |
| <b><i>Physical Address</i></b>  | 12040 Old Redwood Highway<br>Healdsburg, CA (not our mailing address)  |

Tasting and sales by appointment only

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