



Tres Sabores

Our small, family-owned ranch on the western Rutherford Benchland of California's Napa Valley produces organically certified Zinfandel, Cabernet, Petite Syrah, and Petit Verdot grapes, olives, Meyer lemons, and exotic pomegranate cultivars. Tres Sabores seeks to illuminate the "Three Savory Flavors" in any wine: those of the Varietal, the Artisan, and the Terroir. At Tres Sabores, as stewards of the land, we're devoted to exploring the character of the grapes we grow and producing wines of great character that truly reflect the "voice" of the vineyard. Goats, Sheep, Guinea Hens, Golden Retrievers, Bobcats, Red-tailed Hawks, Bluebirds, swallows and a host of other denizens contribute mightily to our efforts.

Thanks so very much for working with our wines. We're really pleased to have you as a customer but moreover, we're proud to share a wine that is particularly special to us.
Most sincerely, Julie Johnson, Winegrower, jaj@tressabores.com 707-967-8027

2004 Tres Sabores Zinfandel 500 cases produced. While our vineyard was planted in the early 70's, we've been living here, making wine since 1987 yet only began producing single vineyard bottlings of Zinfandel in 1999. Zin is vibrant and delightfully impressionable, capable of taking up the respective contributions of terroir and artisan in a particularly refreshing way.

To that end, from 1999 through 2004, I asked three winemakers: Karen Culler, Rudy Zuidema, and Ashley Heisey to join me in a project to discover the true taste of 'this' terroir. Each winemaker was given carte blanche to make their own wine from a third of the vineyard—to craft their individual interpretation of what to my mind is one of the most savory and sensual of varieties. For several vintages, I kept the exploration going; we bottled three distinctive winemaker cuvees. Then, prior to bottling the 2003 I decided to bring their efforts full circle at last. We sat down together and over the course of several tastings created one wine, one blend reflecting everything we had learned about how the vineyard might express its particular character, taste, and personality.

The 2004 Rutherford shines with all of the sumptuous, berry-forward aromas and spicy, black pepper flavors one would hope for in a Zinfandel. Yet it reflects its elegant Rutherford pedigree and is easily persuaded to take a supporting role on the table when asked to. The winemakers' harvests were concentrated in the three weeks beginning on October 7th. Dry farmed and yielding between ½ and two tons per acre, berry sugars averaged between 24.8 and 26.5 brix. Small but significant technical differences characterized the winemaking as lots were cold-macerated for from three to as long as seven days, average fermentation temperatures ranged from 76°F to 88°F, a few lots were allowed to ferment spontaneously [a process this vineyard loves]. All wines were aged for 15 months in approximately 50% new oak—largely French with a handful of American—(Rudy's favorite for his cuvee in particular).

Quick notes:

What: Rutherford Bench estate Zinfandel from 35 year-old vines. Very low yield
Certified Organically grown grapes

What we like about the wine: Great balance, fruit forward, nice texture
Spicy black and white pepper
Smoky black cherry and Lollyberry
Stylish and elegant (that's the Rutherford bench)