Vineyard Notes
When Bill and Betsy Nachbaur purchased Alegria Vineyard in 1990, they became stewards of a century-old fieldblend Zinfandel vineyard, located in Healdsburg, in the Russian River Valley. They learned from public records that the vines were planted in 1890, and there were grapevines on the property in the 1880s. Today, Alegria Vineyards has 26 acres planted with many lesser-known varieties, about 40 in all. Alegria means “joy” in Spanish, and as the Nachbaur’s always say, “May this wine bring Alegria to your life!”

Production
PICK DATE: 10/7/2016
YEAST: D254
FERMENTATION: 12-day fermentation in stainless steel tank with no extended maceration
MALOLACTIC: Elios1 added to tank post-alcoholic fermentation
BOTTLED: 7/2017

Winemaker Comments
I LOVE old school field blends like this. This particular one includes more esoteric grape varieties like Alicante Bouschet, Carignane, Tannat, Palomino, Peloursin, Dolcetto, Muscat Noir, and the list goes on. They all influence this amazing Zinfandel that is grown on ancient vines planted in 1890. Juicy blackberry, pomegranate, nutmeg, and honey guide the aromatics followed by flavors of berry pie, ripe plum, white pepper, raspberry, and cappuccino.

Technical Specifications
Appellation
Russian River Valley
Composition
75% Zinfandel
25% field blend of 22+ varieties
Alcohol
14.46%
PH
3.56
Total Acidity
0.64g / 100ml
Barrels
70% neutral oak
15% new French oak
15% new American oak
Release Date
November 2017
Suggested Retail
$45