

ACORN

2012 Zinfandel

Heritage Vines™, Alegría Vineyards, Russian River Valley

Every ACORN wine is a co-fermented field blend of grape varieties we grow in our Certified Sustainable Alegría Vineyards in Sonoma County's Russian River Valley.

Since 1990, our passion has been to carry on and expand the tradition of field-blending wines. Reviving our century-old field-blend vineyard inspired us to continue the practice when we planted our new vineyards.

To honor the land and maintain it for future generations, our farming is sustainable and labor intensive. Hand-tending each vine, ten or more times a season, ensures a balanced crop that produces flavorful wines reflecting the distinctive expression 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.

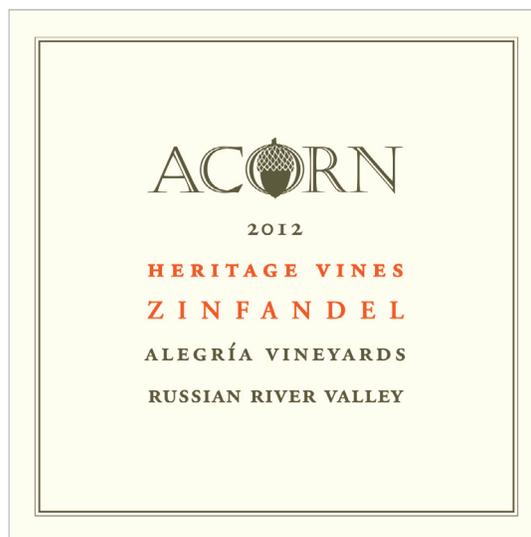
More than 17 grape varieties are inter-planted among the Zinfandel. We harvest and co-ferment the varieties together, and that produces our Heritage Vines Zinfandel's distinctive complexity of aromas and flavors. This wine is truly blended in the vineyard.

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, 12% Alicante Bouschet, and 8% 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] 22% American [8% new]
Bottled	December 17, 2013
Case Production	587
Alcohol	14.5%
pH	3.7
T.A.	6.57g/L
Release Date	Fall 2014

