

Domaine de la Terre Rouge

TERRE ROUGE® AND EASTON WINES



2016 EASTON "E" Zinfandel - Fiddletown

EASTON "E" Zinfandel was added to our Zinfandel portfolio starting with the 2009 vintage. This is a non-contiguous, all estate-grown Zinfandel hand-crafted from grapes tended organically in the Rice-MacDonald vineyard site in the Fiddletown AVA. It is made with our traditional winemaking techniques, including a native yeast fermentation after the fruit arrives at the winery. This is a very cool site for Zinfandel, where crop size is monitored closely to make sure we can get the grapes to ripen properly, usually in mid-to-late October. It was planted to a mixture of heritage California clones in 1999 and 2000. All weed removal is done mechanically or by hand. All fertilization is with organic-certified compost or green-manure cover-crop. Rodents are managed by our barn owl air force. Grapes are all hand-harvested and delivered to the winery where the grapes are de-stemmed and dumped into open-top fermenters. The natural fermentation usually starts within 4 days and proceeds for about 10 days before the wine is gently pressed and racked to mostly third and fourth use French oak barrels. It is bottled unfiltered and unfiltered. Bottling is generally sixteen months later and the wine is aged in bottle a couple of years prior to release. It now shows great spicy aromatics, delicious boysenberry fruit flavors, and a fascinating mineral laden finish from the vineyards schist-laden hillside. Why "E"? "E" stands for: EASTON, Ecological Techniques, Estate-Grown, Elevation, and Exquisite.

14.5 % alcohol by vol.; 3.52 pH; 6.2 gm./liter total acidity