Domaine de la Terre Rouge

TERRE ROUGE® AND EASTON WINES



2010 EASTON "E" Zinfandel - Fiddletown

EASTON "E" Zinfandel is the newest member of our Zinfandel portfolio. With this Zinfandel, we have ramped back the winemaking from our mostly minimalist techniques, even further, by attempting to make the wine solely in the vineyard, and to let the fermentation proceed on its' own with ambient yeast as the fruit arrived at the winery. The grapes come to us from the Rice-MacDonald Vineyard in the Fiddletown AVA. This is a site that we manage and farm as a non-contiguous Estate vineyard. This is a 100% organic vineyard and it 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-October. All weed removal is done mechanically and by hand. All fertilization is with organic-certified compost. 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 10 days. The wine is gently pressed and racked to mostly third and fourth use French oak barrels. It is bottled unfined and unfiltered. Bottling was sixteen months later and the wine was aged in bottle six months 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.

14.4 % alcohol by vol.; 3.60 pH; 6.2 gm./liter total acidity