



BLEND

ZINFANDEL | 40%
MERLOT | 40%
BARBERA | 20%

AVA

SONOMA VALLEY

FERMENTATION

NATIVE YEAST

ÉLEVAGE

15 MOS.

COOPERAGE

NEUTRAL OAK

TOTAL ACIDITY

5.8 g/L

pH

3.79

ALCOHOL BY VOLUME

14.1%

PRODUCTION

1,200 BTLS

NOTES

Every vintage, we select barrels to be blended and bottled early for our table wine program. The point is not to focus on the characteristics of any one varietal, but to blend a wine that is fresh, forward and delicious when enjoyed young.

In 2018 we are beginning to transition this wine to be more Zinfandel focused. The base of this wine is a blend of Zinfandel from Avril and Moongate, both vineyards are right in Kenwood. The balance is a barrel selection of Merlot from Pickberry and Barbera from Morning Sun, both located on Sonoma Mountain. As this bottling continues to evolve we will be focusing only on mixed black varietals.

AROMATICS

eucalyptus, violet, cocoa

FLAVORS

cassis, currants, blackberry

THE TABLE WINES

We are a limited production, family-owned operation. Every barrel counts.

These wines are bottled in homage of a beloved family matriarch, Auntie Doris. She was our family's Italian American Julia Child. Travel, garden, cook, eat, drink, repeat. She always exhibited the motto "Work to live, don't live to work."

After our wines finish fermenting, we separate barrels to age from barrels to blend. The barrels for aging are put aside for an extended *élevage* and the remaining are blended for early release as Doris.

In our family, spending money on a bottle of wine was reserved for holidays or special occasions. These wines are for those days in between.