

# MARR

## 2001 Old Vine Zinfandel Sonoma County

Handcrafting wines that are extremely fruit-forward, Marr Cellars is a winery that meticulously creates superlative wine. Our emphasis is to work with small lots of high quality grapes, from vineyards with distinctive character and focused flavors. During harvest, all grapes are cooled, hand sorted, destemmed (not crushed) and "cold soaked" prior to fermentation. Some lots are fermented with indigenous yeast; however, most are inoculated with specific yeast strains to accentuate vineyard and varietal characteristics. Following slow, cooler fermentation, all lots are lightly pressed. Extended maceration is utilized for selected lots. Blending trials are completed after fermentation, and again after barrel aging. All our wines are aged in French and American oak from assorted forests and coopers. New barrels are used sparingly for contributing nuances that enhance (without overpowering) aromas, flavors, mouthfeel, texture, and a lengthy finish.

### Appellation and Varietal Content

The Zinfandel grapes for this wine are from three distinctly different locations in Sonoma County that were selected for their complementary components, structure, and quality. All of the vineyards are dry farmed and head pruned; a practice that produces concentrated flavors and firm structure. The first vineyard (5% of the blend) is an older planting of Zinfandel and Carignan; located in the Lytton Springs area of Dry Creek Valley. The second vineyard (55% of the blend) is from vines that are over 90 years old, and are located on Limerick Lane, a warmer microclimate within Russian River Valley. This vineyard is interplanted with several clones of Zinfandel and small amounts of Petite Sirah. The third vineyard (38% of the blend) is from vines that are over 70 years old, located just northeast of Sebastopol, also in Russian River Valley. We added a touch of Petite Sirah (2% of the blend) from a higher altitude vineyard with volcanic soils, located in the Tehama Foothills near Mt. Lassen. This component, although small, enhances the wines depth and structure.

### Technical Data

<b>Appellation</b>	Sonoma County
<b>Varietal Content</b>	98% Zinfandel, 2% Petite Sirah
<b>Aging</b>	24 Months in French and American oak barrels
<b>Case Production</b>	125 cases
<b>Alcohol</b>	14.5%
<b>Residual Sugar</b>	0.05%
<b>Titrateable Acidity</b>	0.64g/100ml
<b>pH</b>	3.64
<b>Release Date</b>	Winter 2004

### Tasting Notes

The nose is dominated by aromas of ripe plums, Bing cherries, and cedar, with hints of sweet maple and brown spices. The palate is dry yet full-bodied, flush with dense, jammy fruit featuring plums and blackberries, hints of pepper and lingering fruit, along with softer, briary tannins, and a touch of warmth for a long, lengthy finish.

*Enjoy this succulent Zinfandel with fresh figs and blue cheese, or baby back ribs in a sweet and spicy Asian glaze.*

**Suggested Retail**                      \$25.00