

MARR

2001 Old Vine Zinfandel Mattern Ranch, Mendocino 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 of texture, and a lengthy finish.

Appellation and Varietal Content – Mattern Ranch is located southeast of Ukiah on the east side of the Russian River near Talmadge. This well drained vineyard slopes to the west and features low yielding, head pruned vines, which comprise 95 percent of this blend. The remaining portion of this blend is 3 percent Petite Sirah and 2 percent Syrah from an elevated vineyard in the Tehama Foothills, on the west slopes of Mount Lassen.

Technical Data

Varietal Content	95% Zinfandel, 3% Petite Sirah, 2% Syrah
Aging	24 months in French and American oak barrels, approximately 30% new French oak barrels
Case Production	200 cases
Alcohol	15.5%
Residual Sugar	0.01%
Titrateable Acidity	0.64g/100ml
pH	3.65
Release Date	Spring 2004

Tasting Notes

This wine is a bit rustic and meaty, dominated by aromas of Bing cherries, blackberries and ripe plums, which are tinged with white pepper and hints of minerals. The palate has a deep, full mouthfeel featuring a rich, velvety core of plums, cherries, and rhubarb, and is framed by peripheral tannins and peppery spices. This all leads to a very long complex, almost chalky finish, with hints of port-like flavors and a touch of cassis.

Suggested Retail \$22.00