



2011 HERITAGE FIELD BLEND RED STEVE BORRA'S HOME RANCH & CHURCH BLOCK

Before the crack of dawn, vineyard foreman Manuel Maldonado and crew take a 3 minute tractor drive down Armstrong Road to hand-pick 90-plus-year-old head-trained vines from Steve Borra's daughter's front yard that we call the "Church Block." Those bins are added to just-picked Barbera from around the winery, and everything ferments together in one tank, naturally, with no added yeast, hence the name, "Field Blend." This is traditional winemaking and grape growing handed down from one generation to the next in the Borra family, now honored with our new "Heritage" label.

Tasting Notes

Field blend winemaking creates one of our most unique and awesome wines. Deep and wild fragrances of rich juicy plums and black cherries shift untamed in a tapestry of smoky bacon and cola with perhaps some leather or earth. Luscious black cherries and the concentrated essence of brambly blackberries deliver a lively tartness as you'd find near the pit of a plum. These flavors dance in an exciting enticing balance for minutes before resolving into cedar and violets. Very versatile with foods, especially great with rosemary roasted lamb, duck or virtually any beef topped with a reduction sauce. In many ways, our Heritage is itself a sauce in a glass. (07/17/13)

Statistics

Appellation:	Lodi (Mokelumne River <i>sub-AVA</i>)		
Blend:	36% Barbera, 32% Carignane, 30% Petite Sirah, 2% Zinfandel		
Harvested:	October 3-4, 2011		
Winemaking:	All winegrapes native co-fermented, free run juice only		
Cellar:	20 months 35% new French oak		
Cases:	180 bottled June 17, 2013		
Alcohol:	14.2%	RS:	0.68 g/L, dry
pH:	3.32	TA:	7.18 g/L

Borra. Drink different.