



## 2012 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 term, "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 "Heritage" label.

### Tasting Notes

Probably because there is much more Barbera in the blend this vintage, the whole arrangement of flavors are so very "red" this time: luscious tart red cherries and dense pomegranate, along with savory slices of roast beef and bacon and a pinch of thyme. (If so moved, feel free to fire up a cigar now.) "Concentrated roundness with mouthwatering acidity of juicy fresh fruit" could sum-up this delicious experience. And for you pro's, using your nose, you'll detect those same flavors in the vapor, along with other spices, like cinnamon and anise. Very versatile with foods, especially great with thyme roasted lamb, duck or virtually any beef topped with a reduction sauce. In many ways, our Heritage is itself a sauce in a glass. (01/13/2015)

### Statistics

Appellation:	Lodi (Mokelumne River <i>sub-AVA</i> )		
Blend:	55% Barbera, 14% Carignane, 17% Petite Sirah, 14% Alicante Bouschet		
Harvested:	October 3-4, 2012 at dawn		
Winemaking:	All winegrapes native co-fermented, free run juice only		
Cellar:	20 months 35% new French oak		
Cases:	180 bottled June 20, 2014		
Alcohol:	14.4%	RS:	2.98 g/L, <i>dry</i>
pH:	3.45	TA:	6.46 g/L



Borra. Drink different.