



2013 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

The result – as with only the best wines we've tasted – is almost indescribable and is a true expression of whatever we harvested that year. 2012 was full of recognizable red fruits. 2013 is more exotic and super-savory, like the chewy "bark" on long-cooked Chinese beef spare ribs. Then there's a juicy bushel of black cherries or perhaps olalliberries, along with age-worthy full-bodied chalky tannins and flavors that never want to finish in your mouth. (Have you ever had a wine that stuck with you for this long?) Extremely versatile with foods – especially great with thyme roasted lamb, duck or even those spare ribs.
(05/17/2016)

Statistics

Appellation:	Lodi (Mokelumne River <i>sub-AVA</i>)		
Blend:	70% Barbera, 10% Carignane, 10% Petite Sirah, 10% Alicante Bouschet		
Harvested:	September 18, 2013 by hand at dawn		
Winemaking:	All winegrapes native co-fermented, free run juice only		
Cellar:	20 months 35% new French oak		
Cases:	151 bottled May 27, 2015		
Alcohol:	14.5%	RS:	1.63 g/L <i>dry</i>
pH:	3.46	TA:	6.59 g/L



Borra. Drink different.