



BIRICHINO

2015 ST GEORGES ZINFANDEL OLD VINES

Who would believe the baby-faced Alex Krause would earn the nickname “El Carnicero” among Central Coast vineyard crews? The *nom de sécateur* derives not from a second job of late night wet work or love of *jamón ibérico*, but rather, a single-minded obsession with harvesting only the cleanest of bunches from the Besson’s old zinfandel. For the past 2 vintages, bringing in sound fruit was no easy task when even these very old vines planted in 1922 couldn’t withstand withering drought conditions unscathed. Raisined clusters appeared widely, and *El Carnicero* thinned over 50% of the desiccated crop leading up to harvest. Even so, another 1.5 tons of raisins were ejected on a special sorting table commandeered specifically for this pick, leaving less than 5 tons from 4.5 acres. What remained was a very unBirichino-like, inky monster, civilized with a small amount of old vine mourvèdre from the sandscape of Contra Costa County. The mourvèdre, somewhat counterintuitively adds a degree of freshness and gentleness to zinfandel. Indeed, the 2015 closely echoes the 2013 in many ways, self-evidently California Zinfandel – bright, briary and sappy – though with a quality approaching restraint which we hope is a hallmark of our marque.

pH: 3.53 TA: 6.7 g/l Alc. 13.5%

-Alex and John

Release Date: Spring 2017
Composition: Zinfandel 76%,
Mourvèdre 24%
Appellation: Central Coast