



## 2006 ¿Porqué No?

### History of the wine

We make two lovely estate wines at Tres Sabores: Rutherford Zinfandel (limited to 500 cases) and Rutherford Perspective Cabernet Sauvignon (200 cases). Back in 2000, we had a few barrels left over and literally asked ourselves: "So what would happen if we combined everything delicious that we still had in the cellar and added a little vino from our spice box (Petite Syrah, Petit Verdot)?" To which, of course, the answer was: "Why Not?!" Quite naturally, the wine reflects the composition and the spontaneity of the moment. We've made it ever since. In fact, now we've planted Petite Syrah and Petit Verdot on the property so we're assured of making it every year.

### What we like about the wine

- ✧ Out-front fruit-filled aromatics: blackberry, boysenberry, black cherry. These characters reflect the Zinfandel element in the wine—especially since the use of 'previously inspired' barrels serves to buoy the fruit rather than mask it.
- ✧ Also—a nice middle mouth feel: there's substance and texture there. Here's where the Cabernet comes in. The Petite Syrah also gives an earthiness and robustness (and a dash of pepper, as well, complementing the natural spiciness of Zinfandel).
- ✧ Something fun that you can't quite put your finger on: Petit Verdot adds a bit of sparkle—a fresh carbonic note—not to mention its contribution to the deep purple color.

### Winemakers notes

The Rutherford Zinfandel hand crafted by Julie Johnson contribute to this wine (approximately 76% of the blend). Tres Sabores 'Rutherford Perspective' Cabernet (12%), Petit Verdot (from a great vineyard in Hopland) and Petite Syrah (from a neighbor in Rutherford) to make up the balance. All the grapes were hand harvested at 24.3 to 27.4 brix between early to mid September. Fermented in open top bins with frequent punch-downs then basket pressed and racked to a range of small oak barrels: mixing it up a bit between classic Bordeaux and Burgundy with a little American on the side (Seguin Moreau, Sylvain, Francois Freres, Billon, Berger, Ramond, Radoux, and World Cooperage). Natural acidity. pH of 3.8. Bottled early May 2008. 1200 cases.

*Tres Sabores*

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