

## CALIFORNIA RUTHERFORD, NAPA VALLEY

### TRES SABORES ST. HELENA



**OVERVIEW |** Julie Johnson moved to her 35 acre ranch on the western benchland of Rutherford in 1987. Zinfandel grapes were already planted on the property and were harvested for Frog's Leap Winery, which she co-founded in 1981. Later, cabernet was planted and the vineyard received organic certification. More recently, Julie has been following biodynamic viticulture principles in the vineyard as well. Tres Sabores means "Three Flavors" or "Tastes" and the original idea of the project was, in fact, to have three different winemakers produce their own takes on the fruit from Julie's vineyard and bottle the range of wines under the Tres Sabores label. After a few vintages under this model, Julie took over all winemaking responsibilities and expanded her line of wines.

**VINEYARD AREA:** 35 acres

**ANNUAL PRODUCTION:** 3500 cases

**SOIL TYPES:** alluvial

**GRAPE VARIETIES:** zinfandel, petite sirah, cabernet sauvignon, sauvignon blanc

Tres Sabores produces top quality, lush but balanced small lot zinfandel. All the grapes are hand harvested and wines are raised in new French oak from several different sources and ages the wines separately, later blending them to create layers and layers of diverse characteristics. The zinfandel is rich with black fruit and spice notes and has a freshness that most zinfandels lack. Julie also produces small quantities of cabernet sauvignon, and sauvignon blanc.

**VINEYARD/CELLAR PRACTICES |** Julie farms her vines using biodynamic principles.

#### WINES |

**Tres Sabores Sauvignon Blanc** - An enticing, unusual Sauvignon from a highly unusual site: grown on a gentle hillside at 600 ft with a northeastern view. The aromatics are delicate thanks to fermentation and aging in "previously inspired" puncheons.

**¿Porqué No?** - In 2005 an arsonist torched a wine warehouse and Julie (along with many others) lost her entire wine library of vintages since the 1999 inception of Tres Sabores. When Johnson realized that she'd have to pay more than \$2,000 just to remove her 1,900 cases of smoke-damaged goods from the severely damaged facility, she wondered how she might recoup her losses. For years, she had made a wine-based marinade at her stove, using ingredients grown on her vineyard. Why not do it on a larger scale using the unsalable but drinkable fire wine? Thus was born "¿Porqué No?." A zesty blend with fruity notes from pomegranate, persimmon, dried cherries and Meyer lemon, it also had a tantalizing smokiness not just from the wine (there's about three-fourths of a bottle of zin in each bottle of sauce), but from Washington state sea salt that was smoked over chardonnay barrels. Today, paying homage to this incident, Julie makes a wine called "¿Porqué No?" made of 70% zinfandel blended with cabernet sauvignon and petit verdot.

**Rutherford Zinfandel** - The Rutherford Bench, classic "Cabernet Country" also turns out to be a pretty splendid place to grow and make Zinfandel. Sumptuous, berry-forwarded aromas and spicy, black and white-pepper flavors. From eight acres of old-vine dry farmed vineyard, partially fermented spontaneously (a process this vineyard loves). All of the wines were aged for 15 months in 50% new oak -- largely French but with a handful of American barrels.

**Rutherford Perspective Cabernet Sauvignon** - "Exuberant fruit leaps from the glass" SANTE MAGAZINE. You may call it "a classic Rutherford Cab" or a "classic Cabernet that just happens to be from Rutherford" but you will taste a textural, most pleasing wine in the glass. Aged in 90% new French oak for 22 months before bottling.



## triage wines

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