2013 MACDONALD VINEYARD BLAUFRÄNKISCH



A LEFT FOOT CHARLEY WINE

THE VINEYARD:

This half-acre vineyard was planted in 2001. Blaufränkisch grows huge leaves and giant clusters. We spaced the vines at 6 feet (which is wide around here) to give them room to move. The same principles of sunlight and balanced crop apply but these are the Amazons of the grapevine world. The ripening cycle is interesting because sugars rise quickly, but it takes weeks of seemingly stalled ripening to really achieve the flavors we seek. This can be a challenge in our cool ripening seasons. We only bottle this variety when the conditions are perfect for a single varietal release wine.

MACDONALD VINEYARD

APPELLATION Old Mission Peninsula VARIETIES: Pinot Gris, Blaufränkisch ACREAGE: 1 YEAR PLANTED: 2001 GROWN BY: Bill and Margaret MacDonald

THE SHORT VERSION:

Black pepper, blueberry, light roasted coffee, roasted chestnuts

THE LONG VERSION:

Medium bodied, elegant reds get no respect these days. In our quest for power we have been misled to the edges of extraction. Not so with Blaufränkisch. The grapevine evolved to become one of the grapes of power not because of its muscle but from its ability to light up many dormant sensations. Like light roasted coffee, the wine has depth. It displays airy fruit, moving earth tones, and impressionable warmth. Garnet in color, layered in aroma, and intriguing in length this wine contests modern notions of red wine basics. It brings out the classic elements that made red wine desirable in the first place.

HUNGRY? TRY THESE IDEAS:

Duck, salmon, Kalamata olives, feta cheese, red peppers, sweet potatoes, caramelized onions

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: N/A PH: 3.33 TITRATABLE ACIDITY: N/A ALCOHOL: 11.3% CASES PRODUCED: 171 SOILS: Sandy loam FERMENTED & AGED : 15 months in neutral oak AGING WINDOW: 5-10 years

