

# Tres Sabores

TERROIR, VINES & ARTISANS



Tres Sabores is a small, family-owned ranch located on the western Rutherford Benchland of California's Napa Valley growing organically certified Zinfandel, Cabernet, Petite Syrah and Petit Verdot grapes, olives, Meyer lemons and exotic pomegranate cultivars. Single-vineyard wines include Tres Sabores estate Zinfandel, Cabernet Sauvignon and Sauvignon Blanc from the Farina Vineyard of Sonoma Mountain.

Tres Sabores means "Three Flavors" in Spanish, and in each wine, you'll find three equally savory, yet distinct tastes: the Terroir, or flavor embodied by the unique location of the ranch; the Vine, or distinct character of the grape variety; and the Artisan, or winemaker's personal contribution of style and intuition. When appropriately balanced, these flavors result in wines with intense, yet delicate aromas and a structure that supports both long-term aging and immediate enjoyment.

As stewards of the land, Tres Sabores is devoted to exploring the character of the grapes and producing wines that truly reflect the "voice" of the vineyard.



A whole host of animal friends contribute to the Tres Sabores operation in their own special way.

The Tres Sabores sheep: Lucy (In the Sky with Diamonds), Dideri and her son, 'doo', Decca and her daughter Nিকেletta, Quincy, and "Simple Ed" are essential to the self-sustaining biodynamic vineyard system. Over the course of the season, our animals help mow, weed and contribute to a balanced compost pile.

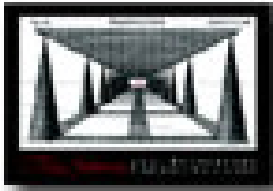
The guinea hens announce the start of each day with the early morning cacophony of their calls, and spend the rest of their hours patrolling the property like a small army. There's nary a snail in the garden, a tick on a sheep, or a fly in the corral, thanks to their intrepid 'search out and eat' demeanor.

The Johnson-Engelskirger family could not live without our canine pals. Musigny (a.k.a. "Moose") and his parents, Zeaux and Bonnes Mares



## Tres Sabores Sauvignon Blanc Sonoma Mt.

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: Manzanita-blossom-lovely while the flavors are melt-in-your-mouth supple with a citrus zest thanks to fermentation and aging in "previously inspired" puncheons. \$180 front ~ 168 post ~ 14 bottle



## Tres Sabores Cabernet "Perspective" Rutherford, Napa Valley

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. As with its predecessors, the Perspective was organically grown on the estate, 100% varietal, and was aged in 90% new French oak for 22 months before bottling. 200 cases made. \$570 front ~ 528 post ~ 44 bottle



## Tres Sabores "Porqué No?" California

This most winsome blend is more than just "best of the rest of the cellar" estate wine. It's everyone's favorite party, pizza, picnic, BBQ and bistro wine thanks to the spirited joy it brings to the palate. The somewhat unconventional blend lends it an exotic charm. We use our best of the rest of our Estate cellar wines along with 110 year old Calistoga Zinfandel, Rutherford Petite Sirah and Cabernet and gorgeous Oakville Cabernet to give you even more of an excuse to try it. ¿POR QUÉ NO?!! WHY NOT try it? \$192 front ~ 180 post ~ 15 bottle



## Tres Sabores Zinfandel Rutherford, Napa Valley

The Rutherford Bench, classic "Cabernet Country" also turns out to be a pretty splendid place to grow and make Zinfandel. This wine shines with all of the sumptuous, berry-forwarded aromas and spicy, black pepper, white-pepper flavors one would hope for in a Zinfandel. We picked the eight acres of 35 year-old, dry farmed vineyard over the course of one month on six dates and fermented each lot in one-ton bins. A few lots were allowed to ferment spontaneously (a process this vineyard loves). All of the wines were aged for 19 months in 40% new oak -- largely French but with a handful of American barrels. 500 cases made. Certified organically grown. \$270 front ~ 249 post ~ 20.75 bottle

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