



Rusina 2007 TRISKELION - 96 cases produced

At Rusina, we are focused on making wines that express the unique qualities of **Zinfandel**. Triskelion is our reserve wine...the very best wine that we can produce from the vintage. Our goal was to produce a wine that would compete with the great wines of the world...but of course, it had to be Zinfandel based.

Triskelion is a blended red wine, which means we would not limit ourselves to the varietal minimums in the making the blend. The best barrel from each of the three base wines was selected to make the blend. The final composition is 50% Zinfandel, 30% Syrah and 20% Petite Sirah.

When building a reserve wine like Triskelion, we look at each of the wines as building blocks. The Petite Sirah with its strong tannin and color is like the foundation of a house. The Syrah has excellent structure and acts as the frame or skeleton of the house. Finally, the Zinfandel provides the distinctive fruity component to the wine and like the exterior of the house, provides its own unique characteristics.

Vineyards

- 50% Zinfandel from the 3 acre Fred and Donna Passalacqua Vineyard in the cooler region of Alexander Valley.
- 30% Syrah from the 4 acre Monte Rosso Vineyard in the rocky red soils in the hills of Sonoma Valley.
- 20% Petite Sirah from the 2 acre Demostene Family Vineyard in Alexander Valley.

Winemaking

- Hand sorted in the vineyard and again before the crusher.
- Stainless steel fermentation, hand punched every 6 hours, a Pinot Noir technique that results in broad, silky tannins.
- Malolactic Fermentation in 1 year old French Oak barrels.
- Aged for 11 months in barrels before bottling.

Tasting Notes

- Complex flavors of blackberry, blueberry, anise, mocha, pepper, and brown spices. This Reserve blend is seamless in structure, with a lengthy finish.

Final Analysis

- Alcohol 15.4%
- T.A. 5.7 g/l
- pH 3.75
- Residual sugar 0.05 (dry)