

HACIENDA DEL RIO WINERY — P.O. Box 195 Fulton, CA 95439

Our goal, as a winery, is to bring to the consumer wines that are representative of the cool region vineyards located in the Russian River watershed of Sonoma County. To accomplish this, we utilize traditional winemaking techniques: crushing and stemming into small open tanks, allowing fermentation to start when possible on the grapes' own microflora; punching down the cap by hand; gravity siphoning or pushing with inert gas when racking. Our wines are aged in 60-gallon or smaller oak barrels and bottled without fining or filtration, unless absolutely necessary. We back these traditional practices with modern scientific analysis to insure you of sound wines.

Since we minimize handling and do not filter or fine, these wines will throw sediment. If this disturbs you we suggest decanting before serving.

1981 Pinot Noir — Lot 1 **Vineyard: Dutton Ranch**

Alcohol: 12% — T.T.A. 0.72 gm/100 ml — pH 3.7

Grapes are from a very cool, low yield vineyard which produces exceptional quality fruit. Because of its location, northwest of Sebastopol, harvest takes place 2 weeks to a month later than most other vineyards in Sonoma County. We crushed and stemmed one ton into an open tank, adding back 30% of the stems. Fermentation took 9 days to complete. The wine was then kept in French barrels for 1 year. It has now spent 10 months in the bottle and we feel it is ready for release, but will certainly improve with additional age.

1981 Pinot Noir — Lot 2 **Vineyard: Iron Horse Vineyards**

Alcohol 12.4% — T.T.A. 0.80 gm/100ml — pH 3.8

This is a well established, low yield region one vineyard located in the rolling hills between Forestville and Sebastopol.

We crushed and stemmed a little over one ton of grapes adding back 30% of the stems. The wine started fermentation on its own yeasts in a small open tank, taking eight days to finish. It was aged 11 months in French barrels, bottled and held one year before release. Additional aging will enhance the complexity already present.

1981 Zinfandel **Vineyard: Martinelli**

Alcohol: 14.5% — T.T.A. 0.765 gm/100 ml — pH 3.5

This truly is a magnificent old vineyard, planted 80 years ago on a steep hillside above Green Valley Creek, west of Forestville. It has an ideal southeastern exposure, cool breezes due to inversion, and the marine influence common to the Russian River Valley. The limited production of an unirrigated hillside vineyard, plus excellent viticultural practices performed for over a half century by Leno Martinelli, combine to produce fruit of excellent balance, the raw material of a great wine.

We crushed and stemmed just under 5 tons of grapes into an open tank. The fermentation took 9 days to complete. The young wine was then racked into French and Yugoslavian oak barrels where it finished malo-lactic fermentation and spent 22 months aging. This wine was occasionally racked to both clarify and stabilize it before being bottled on the 30th of July, 1983. Only 240 cases of this wine were produced which we feel will age gracefully for many years while increasing in complexity.