

2017 Landsman Field Blend

This is the first Field Blend we have produced for Landsman. The grapes come from the Richard Mounts Vineyard in Dry Creek Valley, where we have sourced grapes since 2011. Rich and his son, Dave, are the consummate growers. Their grapes are featured in many of Northern California's finest wines, and we are fortunate to work with them.

Field Blend refers to the way grapes were commonly grown and harvested long ago. Different grape varieties were interplanted—not segregated by variety as they are today—and then harvested together at the same time. So the blend was actually created in the vineyard (field blend) and not in the winery.

The grapes for our Field Blend were not interplanted as in days of yore, but instead planted in the contemporary manner as varietal blocks in the vineyard. However, we selected the different varieties to be picked on the same day, and we then fermented them together in one tank. The resulting blend was thus selected in the vineyard.

ABOUT THE WINE:

The 2017 Field Blend is comprised of Zinfandel, Petite Sirah and Grenache. The exact proportions are not known. However it's safe to say that about half the grapes are Zinfandel. Petite Sirah and Grenache are approximately 25% each. We destemmed the grapes and transferred them to a tank, where they fermented with native yeast. Malolactic occurred naturally in French oak barrels. The wine was bottled unfined and unfiltered.

TASTING NOTES:

This wine is richly textured, with soft, lush tannins. The fruit is gloriously layered with blackberry, raspberry, and black cherry flavors highlighted by exotic spice notes. It is truly a unique wine made in an unusual manner.

VARIETAL:

Zinfandel, Petite Sirah and Grenache

APPELLATION:

Dry Creek Valley, Sonoma County

PRODUCTION NOTES:

Native Yeast Fermentation; Native Malolactic Fermentation; Unfiltered; Unfined

AGING:

10 Months in 100% French Oak

CASES PRODUCED: 250



(510)559-9045 WINE@COVENANTWINES.COM COVENANTWINES.COM