

Rita's Block is an exotic field blend grown at the Alegria Vineyards in the Russian River Valley with 14 different varietals creating this complex wine. This special wine is tended to by friends and family throughout the entire year, leading up to hand harvesting by this group. After an early morning harvest on September 16th, the grapes were quickly destemmed and crushed to preserve their flavors and aromas while still cold from the overnight chill. Cellared 24 months in 30% new American Oak (Minnesota).

Other Facts: Field Blend
Composition: Zinfandel – 61%;
Primitivo – 21%; Alicante Bouschet
– 5%; Petite Syrah – 3%; Trousseau
– 3%; Syrah – 2%; Charbono – 2%,
Mataro – 1%, Tinta Cao – 1%;
Einset – 1%; Negrette – 1%; less
than 1%: Petit Beclan, Cabernet

Sauvignon, Liatiko Alcohol: 13.2% pH: 3.58

TA: 6.8

Cases produced: 98

\$65/750mL \$150/Magnum

2017 Rita's Block Red Wine Rita's Block

Alegria Vineyards Russian River Valley Sonoma County



RITA'S BLOCK



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Key Viticultural and Enological Facts

Soil Haire clay loam

Clone 14 Varietal field bland

Harvest Brix 22.5

Harvest Date 9/16/2017

Yeast type D21

Fermentation timeline 9/17/2017 – 9/29/2017

Fermentation technique Open air T-bins

Press details Basket press (all done by hand)

Bottle date 12/12/2019
Barrel Date 10/2/2017

Barrels America Oak (Minnesota) 30% new

Release Date March 2022

 pH
 3.58

 T/A
 6.8 g/L

 R/S
 <0.1%</td>

 V/A
 0.57 g/L

 Alcohol
 13.2%

 Production
 98

Tasting Notes:

Deep garnet with only slight rim browning. Black cherry, tar vanilla. Medium to low acids, medium, well balanced tannins. Toasted smokey oak. Medium balanced finish