

Brehm Vineyards®

FINE WINE FROM FINE GRAPES

MAIL: POST OFFICE BOX 157 • UNDERWOOD, WA 98651 OFFICE & TASTING ROOM: #63281, ROUTE 14 • UNDERWOOD, WA 98651
TEL. 510.527.3675 • FAX 510.526.1372 • grapes@brehmvineyards.com • www.BrehmVineyards.com

3 PAIL SALE - Cabernet & Zinfandel Blend Recipes (Prices and Availability as of 9/11/17)

Sale Blends available from California*

- A.** 2 pails 13PRCS Plum Ridge Cab Sauvignon & 1 pail 13PRPV Plum Ridge Petite Verdot = ***Sold Out***
- B.** 2 pails 13PRPV Plum Ridge Petite Verdot & 1 pail 13PRCS Plum Ridge Cab Sauvignon = ***Sold Out***
- C.** 2 pails 13EKZ Edon Knoll Zinfandel & 1 pail 13IGZ Ivy Glenn Zinfandel = ***\$305***
- D.** 2 pails 13EKZ Edon Knoll Zinfandel & 1 pail 13PRZ Plum Ridge Zinfandel = ***\$291***
- E.** 2 pails 12FHZ Foothills Zinfandel & 1 pail 13PRZ Plum Ridge Zinfandel = ***\$239***
- F.** 2 pails 13PRZ Plum Ridge Zinfandel & 1 pail 13IGZ Ivy Glenn Zinfandel = ***\$361***

Sale Blends available from Illinois*

- G.** 2 pails 13IGZ Ivy Glenn Zinfandel & 1 pail 13PRZ Plum Ridge Zinfandel = ***Sold Out***
- H.** 2 pails 13PRZ Plum Ridge Zinfandel & 1 pail 14WSVM White Salmon Malbec = ***\$355***
- I.** 2 pails 14WSVM White Salmon Malbec & 1 pail 13IGZ Ivy Glenn Zinfandel = ***Sold Out***
- J.** 2 pails 13PRCS Plum Ridge Cab Sauvignon & 1 pail 12PRPV Plum Ridge Petite Verdot = ***Sold Out***
- K.** 2 pails 12PRCS Plum Ridge Cab Sauvignon & 1 pail 12PRCF Plum Ridge Cab Franc = ***Sold Out***
- L.** 3 pails 13PRCS Plum Ridge Cab Sauvignon = ***Sold Out***

* Price does not include freezer pick fees of \$6 per varietal. Pails can be picked up at freezer locations in Richmond CA or Chicago IL or shipped by FedEx or freight for an additional cost. Call or email to receive a shipping quote.

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Fermentation Protocol: F & G Blends – The Zins – Part 1

Plum Ridge Zinfandel is planted on the crest of the ridge leading over to Calistoga. From this high vantage point you can see to the west the upper East slope of Sonoma Mountain, where 80-year-old Zinfandel vines at the Ivy Glenn Vineyard reside. These are *Big Boys* with 27°+ brix, high acid and low pH. Even more sugar may dissolve and raise the brix once the raisins settle in. You can craft a high alcohol wine with a modest sugar finish as is or a dry wine by adding acidulated water to dilute the sugar down.

F & G Blends: Yeast Addition and Pre-fermentation Adjustments

We recommend fermenting with RP15 Rockpile and/or DV10 yeast supplemented with a yeast nutrient of your choice. The high brix and the presence of raisins may decrease the volume of pressed wine obtained from the 3 pails. We estimate 9 gallons of very intense wine capable of 15% plus alcohol and noticeable residual sugar.

- To produce a big wine with less alcohol and less residual sugar, we recommend the addition of ½ gallon of purified water with acidulated with 11 grams of tartaric acid.
- If you desire a dry zin, an addition of 3 liters (1 gallon) of purified water with 21 grams of tartaric acid will still make a BIG wine with less sugar.

Fermentation

- Combine the pails for a common ferment. Rehydrate the yeast in warm water. Once active, gradually add some defrosted juice to your yeast starter.
- Once the yeast starter and must is within 10°F of each other, add the starter to the must.
- Punch down the grapes below the juice at least twice per day.
- Allow the temperature of the fermenting must to reach 85°F when measured in the cap. If the temperature rises to 90°F, cool the must.
- Once the brix reaches 3° brix or the wine stops fermenting, press.

Post-Fermentation Adjustments and Aging

After allowing the pressed wine to settle overnight, rack the wine off the gross lees and add 3.5 grams of Potassium Metabisulfite - if your volume of wine is 9 gallons. Add 4 grams Potassium Metabisulfite if your wine volume is 10 gallons. We don't recommend malolactic fermentation for this particular blend, as the bright acidity will balance the residual sugar. In addition, the elevated alcohol makes malolactic fermentation challenging so it's best to keep it sweet, crisp, and topped up. The addition of French or Hungarian oak cubes in carboys will compliment this wine well. Rack the wine again after 2 months, add a bit more SO₂.

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F & G Blends: Post-Fermentation Adjustments and Aging continued

After two more months, rack again and adjust **the acidity of the** wine to your final requirements by taste and measurement.

Fermentation Protocol: A & J Blends – Bordeaux Style Cabs

The Plum Ridge Cabernet Sauvignon was harvested in ideal conditions, from the wonderful 2013 vintage. The classic Cab character will be darkened a bit by the intensity of the Petit Verdot from the same vineyard. **In Bordeaux it is difficult to ripen Petit Verdot to its dense color and violet leaning aroma. Here, both varietals compliment each other.** The sugars and acids will be in perfect balance for the production of a rich, complex, classic Bordeaux-style wine.

A & J Blends: Yeast Addition and Pre-fermentation Adjustments

We recommend BM 4x4 and/or BDX Bordeaux Red yeast. No must adjustments are required pre-fermentation, nature took care of that for you!

Fermentation and Aging

- Pitch the active yeast starter into your must after progressive additions of defrosted juice once temperatures of the yeast starter and must are within 10°F of each other.
- Punch down the cap at least twice per day.
- The cap temperature should reach 85°F and not exceed 90°F.
- Press must once the brix has fallen to between 0° - 1° brix
- Add malolactic culture and rack off gross lees within 10 days.
- **Safest to add malolactic bacteria when sugar fermentation is complete.**
- Age the wine above 60°F until malolactic fermentation is complete.
- Once malolactic has finished, add 3.8 grams of Potassium Metabisulfite.
- We recommend the addition of French oak cubes if not aging in barrel.
- Age 4 – 8 months, rack at least twice and be sure to keep the wine topped up.
- This wine should undergo a malolactic fermentation, and may benefit afterwards with the addition of tartaric acid – do a taste test to determine the correct amount.
- If the wine is too bitter/**tannic a protein fining can help. Try 1** tablespoon of whipped egg whites with a touch of salt to each 5-gallon carboy to reduce bitterness. Let the wine settle and rack one last time.

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Fermentation Protocol: B Blend – Bordeaux with a Twist

Cabernet Sauvignon is almost never bottled as a varietal wine in Bordeaux. It has often been blended with Merlot, Cabernet Franc, Malbec and Petit Verdot. Petite Verdot usually ripens late and was traditionally grown in Bordeaux's warmer vineyards. At Plum Ridge Vineyards, the Petit Verdot reaches full ripeness thereby expressing its deep color and rich tannins. The lovely color and aromatics of Petit Verdot complements and completes a delightful vinous marriage with Cabernet Sauvignon.

B Blends: Yeast Addition and Pre-fermentation Adjustments

We recommend BM 4x4 and/or BDX Bordeaux Red. Both grapes are balanced, and sufficient on their own without adjustments pre-fermentation. Follow the same Fermentation Protocol as listed for **A & J Blends**.

Fermentation Protocol: C & D Blends – The Zins Part 2

Hillside Zinfandel develops regional and site-specific personalities, as do Pinot Noir and Chardonnay. Three regions, well known for Zinfandel, are Sonoma, Mendocino and the Sierra foothills. While my favorite personality tends to be in Sonoma, the Talmage Bench portion of Mendocino county where the Edon Knoll Zinfandel is grown, is special. Planted originally by old-world, experienced Italian farmers, the Edon Knoll Zin vines have survived and thrived for over 85 years. This compares with high-end Cab & Pinot Noir plantings lasting but 24 years, older by a factor of 3! The Talmage Bench is sprinkled with small, modest family vineyards, such as Edon Knoll, located just **north of a Buddhist's compound**. **The priests refer to the surrounding ridge above the vineyard as the Sleeping Dragon.**

Old head pruned (goblet) vines are cared for by Fred, Dora's husband. Dora's dad planted the vineyard and as a girl she helped pick the Zinfandel. Vines are dry-farmed and produce complex berry flavors in an elegant way. On their own, these grapes are capable of fine wine, however, the addition of the more intense, higher brix Ivy Glenn pail guarantees a rich, complex Zinfandel.

C & D Blends: Yeast Addition and Pre-fermentation Adjustments

We recommend AMH Assmanshausen and/or BM 4x4. The grapes are well balanced and will benefit from malolactic fermentation. After malolactic fermentation, do a taste test to see if a slight addition of tartaric acid will perfect the wine. We recommend a light addition oak by using French oak cubes during aging.

Follow the same Fermentation Protocol as listed for **A & J Blends**.

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Fermentation Protocol: H & I Blends – Zin Alternative Field Blend

Zinfandel and Malbec is a fascinating combination. We are taking two brawny Zinfandels and combining them with a deeply colored, aromatic, blueberry scented, austere Malbec. This Malbec has a low pH, modest acid and low sugar. The use of Malbec in this blend is done with full reverence to the Petite Sirah that is often blended with Zin. Petite Sirah ripens late in the season and is prone to rot and mildew. Mildew and tannins are not an issue with Malbec, and the color is as deep as Petite Sirah. I enjoy Malbec and Zinfandel blends. It is unique.

H & I Blends: Yeast Addition and Pre-fermentation Adjustments

We recommend BM 4x4 and/or RP15 Rockpile yeast. Both require addition of yeast food once fermentation begins and again before the fermenting must falls to 15° brix. These blends do not require addition of tartaric acid initially, however since both blends should undergo malolactic fermentation, an addition of tartaric acid once complete may be necessary. Taste the wine after malolactic and adjust to your preference.

- Follow the same Fermentation Protocol as listed for **A & J Blends**.
- The **H Blend** will probably reach 15% alcohol – maybe more, and be a big, complex wine.
- The **I BLEND** should yield around 13.5% alcohol. The **I blend** will be as complex, fresher in the mouth, and smoother than the **H Blend**.
- Both Blends will benefit with the light use of French oak cubes during aging. Addition of potassium metabisulphite should be added after malolactic fermentation. How much SO₂ to add depends on the wine's pH. Before any acid additions I estimate 3.6 grams of SO₂ will suffice. Once taste tested for the desired acidity, and adjustments made (1 gram of tartaric acid per liter raises the total acidity by 0.1%), the wine's pH should be obtained and the desired SO₂ maintenance put in place.

Fermentation Protocol: L Blend – Traditional California Cabernet

While this is technically not a blend, it is a pure, 100% California Cabernet from a great vintage with perfect numbers. If there is a barrel or a couple of carboys you can put into service, now is the time to start. There is no guarantee that 2017 will be as great as 2013. The quality of the 2013 grapes is guaranteed. The pecuniary savings for a fine wine are substantial.

Steve Bell harvested these grapes for Brehm Vineyards. He made a wine from these very grapes under the Compañia Ranch Vineyard label. You can purchase the wine directly at:

<http://www.campanaranchwines.com> Steve also has a selection of other Plum Ridge varietals.

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L Blend: Fermentation and Aging

- These grapes do not require any pre-fermentation additions.
- We recommend using BM 4x4 and/or BDX Bordeaux Red yeast
- Yeast nutrient is required – follow the directions provided with your nutrient.
- Temperature control, malolactic fermentation, and the addition of medium French oak cubes during aging are also needed to optimize this wine.
- A 30-gallon, quality French or Hungarian barrel is ideal. We recommend using a new barrel to ferment a White Salmon Vineyard or Carneros Chardonnay through ML first to extract excess oak. After the Chardonnay fermentation, it will be in perfect condition to age your Cabernet for 4 to 6 month. 12 pails yield 36 gallons of finished wine and ship neatly on a pallet.

For the **L Blend**, follow the same Fermentation Protocol as listed for **A & J Blends**.

Fermentation Protocol: K Blend – Plum Ridge Classic Cabernet

The matching of these fully ripe, ridge top grapes offers complication and nuance, while integrating the personality of place with the subtle differences of these varietals. A Berkeley winemaking cooperative of long-time customers invited me for a tasting of Cabernets made from Brehm Vineyards grapes. They were well aged, some from Dave Steiner's Sonoma Mountain vineyard - the highest on the mountain. Tasted blind, the older Francs stood toe-to-toe to the Sauvignons -an almost parent-to-son positioning. The blend will bring you a quality Bordeaux expression, with a Sonoma ridge-top personality.

Both grapes were harvested with average sugars over 25° brix, in completely clean condition. The grapes bunches are gravity fed into a variable speed destemmer within hours harvest which leaves most berries intact with minimum maceration.

K Blend: Yeast Addition and Pre-fermentation Adjustments

- We recommend BDX Bordeaux Red and/or BM 4x4 yeast and yeast nutrient.
- The addition of 8 grams of tartaric acid at the start of fermentation is recommended. We reckon that the resulting wine will have 14.0% alcohol, depending on the pails you receive.
- While of little consequence, I would add 1.5 liters of purified water acidulated with 11 grams of tartaric acid to optimize the fermentation.

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K Blend: Fermentation and Aging

- Malolactic fermentation is required for this wine. Upon completion of malolactic, add 4 grams of potassium metabisulfite. With a bit of age, taste for acid addition.
- Follow **A & J Blends** fermentation protocols from above.
- Use French oak cubes sparingly.

Fermentation Protocol: E Blend – Sierra Foothills Zin with touch of Sonoma

Many of the serious home winemakers I served in the Bay Area have now retired. The earliest retirees may have bought land in Sonoma, or Mendocino, while more recent (speaking in decades) have turned to the Sierras. Areas like El Dorado County contrast well with an urban environment. Land costs were affordable and there is an old tradition of winemaking, especially making Zinfandel in the foothills.

These attractions require exploration. Under the guidance of a former, serious home winemaker, now vineyard manager (a similar retirement to mine) I identified an attractive south slope vineyard. The vines's clones were from old, established vineyards and drip irrigation was available for the summer heat. Yields were 3 tons per acre and the grapes harvested clean.

Expect an honest Foothill personality, always charming. The Sonoma Zinfandel will add complication, and brighten flavors up a bit.

E Blend: Yeast Addition and Pre-fermentation Adjustments

- Please follow protocols of fermentation as with **A & J Blends**.
- The addition of 12 grams of tartaric acid and yeast food are recommended at fermentation.

E Blend: Fermentation and Aging

- Malolactic fermentation is recommended.
- After completion of malolactic fermentation, add 4.8 grams of potassium metabisulfite to the wine.