



TIERRA DIVINA VINEYARDS

Master winemaker **Patrick Campbell** began making artisan quality Cabernet Sauvignon on Sonoma Mountain in 1979. In a never ending quest for great value he was the first North American to make a Malbec in Argentina where his passion is now focused. He also produces two extraordinary Zin based wines from ancient vineyards in Lodi, California (REDS and ZaZin).



Tierra Divina - Old Vine Malbec

Valle de Uco, Argentina

- Tierra Divina is sourced from two specific vineyard sites both located in the Valle de Uco at the foothills of the Andes Mountains.
- The elevations of both of vineyard sites are over 1,000 meters and have gravelly sand/loam over alluvial boulders. The vines are all about 60 years old and produce approximately 2 tons per acre.
- The fruit is allowed to macerate for two to four days until natural fermentation begins (*no yeast or SO2 ever added*) in small, traditional epoxy-lined concrete fermenters. It is then pumped over through an oxidating screen.
- The fermented juice is then shipped in food grade containers up the cool Pacific, stored below the waterline to keep it cool and minimize rocking, to his winery in Graton, California for barrel aging. This reduces the carbon footprint, by not shipping the weight and bulk of cases and bottles, in addition to giving Patrick the ability to keep a closer eye on the aging process.
- Tierra Divina is aged for about 10 months in French and European oak barrels (about 25% new). Minimal fining with egg whites if necessary and then polish filtered.