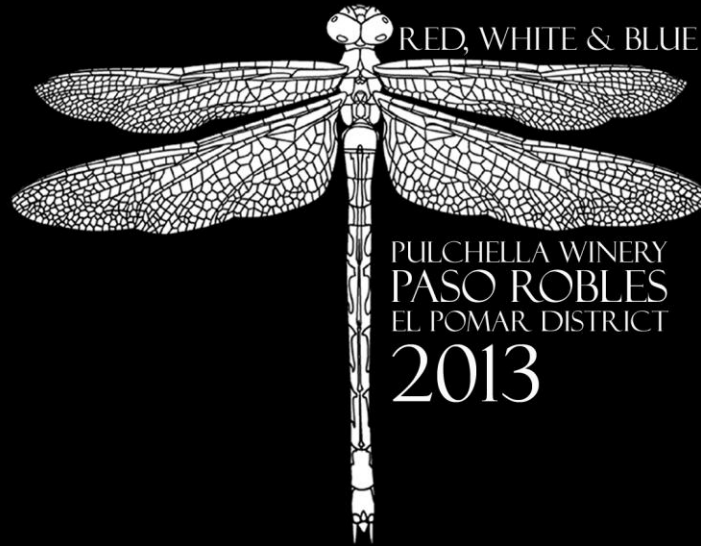


ZINFANDEL 56% - ALICANTE BOUSCHET 41%
 BURGER 3% - ORANGE MUSCAT 1% - RED HEAD RANCH
 PAYING HOMAGE AND RESPECT TO AMERICAS START IN
 VITICULTURE. FIELD BLENDING IS THE LOST ART OF CO
 FERMENTATION USED PRE PROHIBITION. PLANTED IN 1887,
 RED HEAD RANCH IS ARGUABLY THE OLDEST FIELD
 BLENDED PLANTING IN PASO.
 ENJOY OUR UNCOMPROMISED PASSION. WWW.PULCHELLA.COM
 STEVE LEMLEY / NAITE HAPSER WINEMAKERS



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON
 GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC
 BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF
 BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC
 BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR
 OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

PRODUCED AND BOTTLED BY PULCHELLA WINERY
 SANTA CLARITA, CA.

15/7 % ALC. BY VOL. 750 ML. CONTAINS SULFITES

2013 RED WHITE AND BLUE

WINEMAKERS / WINETASTING NOTES:

RED HEAD RANCH IS ARGUABLY THE OLDEST PLANTING
 IN PASO ROBLES. LOCATED ON GENTLY ROLLING HILLS
 8 MILES EAST OF TOWN IN THE EL POMAR DISTRICT. A
 PRE PROHIBITION STYLE OF CO FERMENTATION IS
 DONE ON THIS VINEYARD TO HONOR ITS HERITAGE
 AND HISTORY AS ONE OF VERY FEW REMAINING TRUE
 OLD VINE FIELD BLEND PLANTINGS LEFT IN CALIFORNIA.

AROMAS OF BLACKBERRY AND PLUM PLAYFULLY LEAD
 INTO A RICH SPICY TEXTURE AND SILKY MOUTHFEEL.
 FULL OF LIFE AND WELL INTIGRATED.

VINEYARD NOTES

A FIELD BLEND PLANTING IN 1880 OF ZINFANDEL,
 ALICANTE BOUSCHET, BURGER AND ORANGE MUSCAT.
 AS IT WAS DONE IN A TRUE PRE PROHIBITION MANNER,
 NO ONE REALLY KNOWS THE EXACT PERCENTAGES OF
 THE GRAPES. THIS ENTIRE VINEYARD IS CO-FERMENTED
 TO HONOR THE TRUE TRADITION OF CALIFORNIAS
 WINEMAKING PAST.

SUGGESTED FOOD PAIRINGS

LAMB TAGINE WITH DRIED FRUITS, PARTRIDGE WITH
 CABBAGE, GRILLED RABBIT WITH MUSTARD SAUCE,
 SEARED RARE BONE IN RIBEYE.

WINE TECHNICAL NOTES:

APPELLATION

PASO ROBLES
 EL POMAR DISTRICT

BRIX AT HARVEST

27.5

VARIETAL

56 ? ZINFANDEL
 41 ? ALICANTE BOUS.
 2 ? BURGER
 1 ? ORANGE MUSCAT

P.H.

3.60

VINEYARD

RED HEAD RANCH

ACIDITY

.705

RELEASE DATE

3-29-15

ALCOHOL

15.7

ENJOY BY

NOW - 2022

BARREL AGING

15 PERCENT NEW FRENCH
 25 PERCENT NEW AMER

HARVEST DATE

10-17-13

PRODUCTION

325 CASES

FERMENTAION

CO-FERMENTED
 AGED ON LEES
 UNFILTERED
 UNFINED

RETAIL PRICE

\$34.00