



MAGNANIMUS  
WINE GROUP



TALMAGE COLLECTION

## 2006 TALMAGE PIJA



*process* | SUSTAINABLY FARMED

*grapes* | 50% ZINFANDEL, 45% PETITE SYRAH, 5% CHARBONO

*alcohol* | 14.5%

*pH* | 3.65

*T.A.* | 5.2 GRAMS/LITER

*production* | 1200 CASES

Pija, Spanish for "rascal," is indeed a most feisty blend of grape varieties well suited to inland Mendocino County's terroir. We've taken the historical practice of Italian field blending—planting several varieties in one lot, harvesting the grapes together and making wine—and adapted the method to create our own well-balanced, modern day blend.

Unlike traditional field blending, we source grapes from different vineyards, particularly those characteristics of inland Mendocino's wine-growing history. Mattern Ranch, located on the Talmage Bench east of the Russian River, provides dry-farmed old vine Zinfandel and a younger planting of Petite Syrah. We source our Charbono from Venturi Vineyards' ninety-year old, late-to-ripen vines. We ferment the lots separately and blend after fermentation to produce the winemaker-inspired Pija Blend.

This sophisticated peasant wine and its source vineyards will change from year to year, but the zesty, innovative spirit will remain the same. Plum, spice, and soft chocolate finish emphasize the 2006 vintage's wild berry and black cherry.

We age our Pija blend in older French oak. Some portions age in stainless steel to emphasize fruit and flavor purity.