

AROMA

blueberry compote, dried rosemary, iron

FLAVOR

plum skin, granite, black raspberry

FOOD PAIRINGS

BBQ spare ribs, salsiccia pizza, grilled flank steak

VINIFICATION

All fruit was hand-harvested in mid-October. Fermented in a mix of open-top tanks with light cap maintenance, and T-bins under a "submerged cap." After pressing, all lots aged separately in a mix of neutral oak barriques, punchons, and stainless steel for seven months before blending and bottling.

SITE

From two historic Mendocino County vineyards – one with 70 year-old, dry-farmed Carignan (93%) pitched on an exposed rock slope at 2,400 feet; the other with 50 year-old Valdiguié (7%) organically farmed on clay soils in a cool, upland valley. These rapidly vanishing California grape varieties harken back to the Golden State's earliest winemaking efforts.

NOTES

The 2018 *Indica* (first bottling since 2014) ran out of the warehouse. In 2019, we sought to increase the tonnage allocated to this SKU. There was a natural solution here: our stalwart grower partner in Talmage, Bartolomei Vineyard, home to several acres of dry-farmed, head-trained 1940s-era Carignan. We've historically allocated this over-performing fruit exclusively to our rosé program, but beginning in 2019 we carved out a few tons for *Indica* Red. As such, the 2019 *Indica* is a blend of three historic Mendocino ranches — Lolonis (circa 1942), McCutchen (circa 1960s), and Bartolomei (circa 1940s). The wine benefits from multiple fermentation techniques — some open-topped, some sub-capped, some closed-topped. The resulting wine is not carbonic hipster juice, but rather a serious red table wine more akin to Gigondas or Corbières. Mostly Carignan with a few barrels of Valdiguié blended in for good measure, it may be the most "Californian" wine we produce.

DETAILS

Vineyards: Bartolomei, McCutchen, Lolonis	pH: 3.4 Brix: 23.5°
Appellation: Mendocino County County: Mendocino	Total acidity: 6.1 g/l Residual sugar: 0.2 g/l
Winemaker: Drew Huffine	Alcohol: 13.5%
Production: 2250 cases	Yield: 3-4 T/acre
Anticipated maturity: 2020-2024	Clones: unknown Harvest dates: 10/14 + 10/16 Bottling date: 5/1/20

