

## TECH SHEET

## AROMA

crushed blueberries, bay leaf, pencil lead

## FLAVOR

boysenberry, dried strawberry, cassis

## FOOD PAIRINGS

neapolitan pizza, knife & fork burger, carnitas

## VINIFICATION

a blend of old-vine carignan (85%), grenache (9%), and petite sirah (6%). the fruit was hand harvested, sorted and then fermented in stainless steel tanks using wild yeasts. malolactic fermentation occurred naturally and finished completely. the wine remained in neutral oak on fine-lees for 10-months.

## SITE

a selection of bench land vineyards in mendocino's redwood valley compose this wine. this cool, upland valley supports gradual (and often late) ripening. the fruit comes from predominately old-vines which are dry-farmed and head-pruned. the soil is red clay strewn with fist sized rocks. this "heritage blend" of rapidly vanishing california grape varieties harkens back to the golden state's earliest winemaking efforts.

## NOTES

a few months ago our winemaker john raytek and i took our wives to see folk singer gillian welch. she and her husband (who lays it down on guitar) are immensely talented singer/song writers. after she played one particularly heart-melting number, she apologized for the sound of her guitar which she qualified as "old-timey." i'm not exactly certain what she meant by that but i think she was referring to what guitar music must have sounded like 100-years ago before all the fancy amplifications and electronic pick-ups. well, we kind of think of indica as an "old-timey" wine. it's the kind of wine we imagine california's wine pioneers made and drank before the fancy french varietals arrived on the scene. back in these early days, there were other grapes in the ground here—grapes like carignan, mourvedre, grenache, petite sirah, charbono, etc. and wines were made and drank from them. nowadays you won't find too many vineyards planted with these "old-timey" varietals—most of them have been ripped up and replanted with the fancy stuff. this 2009 indica is not a fancy wine. it's a wine for the dinner table. a wine for wednesday night. a wine for pizzas, sausages, and korean bbq. it is as authentic a california wine as you will find.

## DETAILS

vineyards: tollini, crawford, "grandpa's"

county: mendocino

winemaker: kevin kelley

production: 1600 cases

ph: 3.69

brix: 22.5-24.6

total acidity: 7.2 g/l

residual sugar: 0.04 g/l

alcohol: 13.5%

yeast: wild

yield: 2 t/acre

clones: mother clones

harvest dates: 10/23 and 10/24

bottling date: 07/15/2011

