

**AROMA**

blackberry, lavender, crushed stone

**FLAVOR**

Italian plum, sun-baked herbs, lilac

**FOOD PAIRINGS**

Korean BBQ, lamb meatballs w/ red sauce, tacos al pastor

**VINIFICATION**

All fruit was hand-harvested and meticulously sorted in mid-Sept/early Oct. Fermented in a mix of open-top tanks with light cap management, and T-bins beneath a "submerged cap." Once pressed, all lots were aged separately in a mix of neutral oak barriques, puncheons, and stainless steel for 10-months prior to bottling.

**SITE**

Composed from a few historic Mendocino County ranches—some on the valley floor, some at high elevation—all with heritage dry-farmed, head-trained Carignan vines. Soils range from red clay (valley) to hard scabble rocky soils (mountain). This rapidly vanishing California grape variety harkens back to the Golden State's earliest winemaking efforts.

**NOTES**

The challenges of the 2020 vintage were formidable but not impossible. Pandemic aside, it was the widespread fires that necessitated loose knees and a steady temperament. Several of our vineyards were exposed to periods of hazy air from fires in neighboring regions. The distance from these fires ultimately proved to be the saving grace. The lab kept sending us back clean samples, and theories emerged about vineyards being relatively safe provided the fires originated far away. This proved to be the case in parts of the Redwood Valley. To be extra cautious, we tested every load of fruit and employed winemaking protocols honed in the 2008 fire vintage. The 2020 *Indica* is from 100% old vine Carignan and features a historic ranch we've not sourced from before. Casa Verde is one of the neatest heritage plantings in the Redwood Valley with whites and red grapes interplanted in an old school California sprawl. We field selected for Carignan only. The normally football-sized Carignan clusters resembled mango-sized Pinot Noir clusters. The wine is a deeper, darker version of itself—clearly impacted by intense drought.

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**DETAILS**

Vineyards: Casa Verde	pH: 3.5
Appellation: Mendocino County	Brix: 22.5°
County: Mendocino	Total acidity: 6.5 g/l
Winemaker: Drew Huffine	Residual sugar: 0.2 g/l
Production: 1479 cases	Alcohol: 13.5%
Anticipated maturity: 2021-2029	Yield: 1-3 T/acre
	Clones: Mother Clone Carignan
	Harvest dates: 9/15; 9/26; 9/29; 10/6
	Bottling date: 8/6/2021

