

AROMA

violet, blackberry, rosemary

FLAVOR

Italian plum, dried fig, iron

FOOD PAIRINGS

stuffed Cubanelles, pizza funghi, shepherd's pie

VINIFICATION

All fruit was hand-harvested in early Oct. Fermented in a mix of open-top tanks (both whole cluster + destemmed) and closed tanks (true carbonic). Once pressed, all lots aged separately in neutral oak barrels and stainless steel for 10-mos. Bottled unfinned/unfiltered.

SITE

Composed from three historic Mendocino County ranches—two on the valley floor, one at high elevation—all with heritage dry-farmed, head-trained Carignan + Valdiguie vines. Soils range from red clay (valley) to hard scrabble rocky (mountain). These rapidly vanishing California grapes harken back to the Golden State's earliest winemaking efforts.

NOTES

The wildfires in 2020 necessitated a shift in fruit sourcing, and the extreme drought / massive winter frost of 2021 left us with too little fruit to bottle an *Indica*. The 2022 was a return to form as we tapped all three original fruit sources, ramped the carbonic maceration, and bottled a wine that everyone agreed was flat out delicious. It sold out before we could get the 2023 to bottle. Fear not! The 2023 is now bottled and it, like so many of our 2023s shows the once-in-ten-years fruit quality that this vintage will soon be known for. It is a blend of three historic Mendocino ranches—some dry-farmed, 1940s Carignan from Bartolomei (Talmage) and 1960s McCutchen (Pine Mountain), plus a healthy dollop of rare 1940s Valdiguie from Lolonis (Redwood Valley). We rocked 50% whole cluster, with two tanks going through carbonic maceration. Further, we pressed the juice off the skins early and "went to barrel sweet" to highlight the crunchy freshness of this wine. The result is chillable, medium weight red—with some grip—that reminds of us Cote de Brouilly but is unabashedly Californian.

DETAILS

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| Vineyards: Bartolomei, McCutchen, Lolonis | pH: 3.5 |
| Appellation: Mendocino County | Brix: 21.4° |
| County: Mendocino | Total acidity: 5.7 g/l |
| Winemaker: Drew Huffine | Residual sugar: 0.6 g/l |
| Production: 1404 Cases | Alcohol: 12.5% |
| Anticipated maturity: 2025-2030 | Yield: 3 T/acre |
| | Clones: Mother Clone Carignan and Valdiguie |
| | Harvest dates: 10/13/23-10/25/23 |
| | Bottling date: 6/18/2024 |

