

AROMA

nutmeg, pencil shavings, blue raspberry

FLAVOR

pine, crushed quartz, mission fig

FOOD PAIRINGS

carnitas, eggplant parmigiana, burger

VINIFICATION

4.1 tons of Carignan hand-harvested on Oct 16th. Intense sorting and snipping in the vineyard prior to harvest ensured only the best clusters were picked. Fruit was 'sub-cap' fermented (100% whole cluster) in T-bins over 15 days. The wine then spent six months in a mix of neutral oak barriques and 600L puncheons before being bottled unfiltered.

SITE

From a historic Mendocino vineyard pitched on the lofty slopes above Cloverdale, these 70 year-old, dry-farmed, head-trained vines are farmed by the indefatigable Jim McCutchen. Planted on south-facing exposures at 2200-2400 feet on a mix of hard shale and clay soil. This rapidly vanishing California grape variety - made in this 'old-timey' way - harkens back to the Golden State's earliest winemaking efforts.

NOTES

Why make any changes to a wine that routinely sells out every vintage? Because to rest on one's laurels in today's fierce wine market is to tempt fate. Case in point: our 2019 *Sativa*. We made several trips to Jim McCutchen's Carignan vineyard over the off-season with the sole objective of differentiating and assigning a hierarchy to the three unique blocks. Our findings inspired this wine from the oldest of the three blocks and are dry-farmed on the ranch's stoniest soils. We challenged our winemaking assumptions too and kept the wine in barrel for an additional 6-months to further refine the wine's prodigious tannins. The resulting 2019 *Sativa* is a shocker—dark and brooding, but with a Burgundy-like velvet that we don't associate with this workman's grape. With its punched-out black fruits and sun-baked herbs, this wine welcomes a light chill and a pic-nic basket.

DETAILS

Vineyard: McCutchen Ranch
Appellation: Mendocino County
County: Mendocino
Winemaker: Drew Huffine
Production: 327 cases
Anticipated maturity: 2022-2028

pH: 3.68
Brix 23.5°
Total acidity: 6.6 g/l
Residual sugar: 0.1 g/l
Alcohol: 13.4%
Yield: 3 T/acre
Clones: Mother Clone
Harvest dates: 10/16/2019
Bottling dates: 2/26/2020

