

**AROMA**

white stone fruit, fun dip, brioche

**FLAVOR**

tangerine oil, cracked wheat, mineral

**FOOD PAIRINGS**

lobster pot pie, fritto misto, truffled eggs

**VINIFICATION**

2.17 tons hand-harvested on Sept 9. Fruit was crushed, pressed, and fermented on wild yeasts in neutral oak barriques and puncheons, completing a slow malolactic fermentation. Aged in barrel for 10 months, before racking to steel for six additional months of anaerobic aging. Bottled without fining or filtration.

**SITE**

A former apple packing ranch situated in the heart of the Russian River Valley, about 13mi from the coast at just under 200ft elevation. Casa Seca refers to the turn-of-the-century apple kiln (or dry house) still standing on the property. Planted in 1988 with 3 unique Wente clones on AXR-1 rootstock; our block features the rare Curtis clone which ripens slowly, produces smaller clusters, and holds its acid. Soil is a sandy/clay/loam mixture known as Goldridge. Dry-farmed by the ever-thoughtful Eva Dehlinger.

**NOTES**

We'll never forget the day we got a hand-written postcard in the mail from Eva Dehlinger. She commended us on our renderings of heritage clone Chardonnays over the years and inquired if we'd be interested in a new project she and her family were managing. The Vineyard was situated in a celebrated neighborhood—sandwiched between Kistler and Dehlinger on Vine Hill Rd. Planted in the 1980s on rare 8X8' spacing, to three heritage clones of Wente Chardonnay. It was on AXR-1 rootstock (!) and was being dry-farmed. Yep, we were interested. We selected a block with the rare Curtis clone (the most acid-preserving clone of the three) and named it Casa Seca, or "dry house" after the 1880's brick apple kiln still looming over the vines. The farming that year was super dialed as to be expected from this vaunted family. We picked out 2.17 tons at 21.7° brix and produced a shapely wine with full mouthfeel justified by ripe, juicy acidity.

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**DETAILS**

Vineyard: Casa Seca	pH: 3.28
Appellation: Russian River Valley	Brix: 21.7°
County: Sonoma	Total acidity: 6.97 g/l
Winemaker: Drew Huffine	Residual sugar: 0.3 g/l
Production: 119 cases	Alcohol: 13.1%
Anticipated maturity: 2024-2030+	Yield: 2.5 T/acre
	Clones: Curtis
	Harvest dates: 9/9
	Bottling date: 2/14

