

AROMA

celery, Sencha tea, seashell

FLAVOR

yellow plum, white miso, mineral

FOOD PAIRINGS

scallop crudo, uni on toast, Spring veg salad

VINIFICATION

2.93 T of drought-concentrated Grüner Veltliner was hand-picked, destemmed and sent directly-to-press. The juice was intentionally oxidized before a spontaneous fermentation commenced in stainless steel barrels + one neutral barrique. Aged sur-tees for 5 months and then racked to steel for 2 additional months. Bottled without fining or filtration.

SITE

Kick-on Ranch is 14-miles from the Pacific Ocean in the East/West running Los Alamos Valley. Cold ocean breezes ensure slow and even ripening. Soils are grey sandy loam, low in nutrients, and produce lower yielding vines. Grüner material is Davis Clone 1 and was grafted in 2012 onto some Pinot Gris vines (planted in 2000 on 101-14 rootstock). Our section of the vineyard is farmed organically by Graham Tatomer.

NOTES

Several years ago, Matt was pouring at a trade show in NYC. At the table next to him was up-and-coming Santa Barbara vintner, Graham Tatomer. Graham was well known as "the guy" for California Riesling and Gruner Veltliner, having apprenticed with one of Austria's greatest vintners. Matt, already a fanboy, told Graham, "...if a ton of Gruner grapes ever falls off the back of one of your trucks, gimme a call ;)." In 2020, our phone rang and two tons came home to Sonoma. In 2021, three tons and a budding partnership with a real pioneer. The Kick-On Ranch sits in a wind-strafed canyon, 11-miles from the cold Pacific Ocean. The soils are a well drained sand. The micro-climate seems perfectly suited for this rare Austrian variety, which was a real challenge to ferment but which ultimately gave us an electric, mineral-drenched white wine that calls out for fried artichokes and crudo.

DETAILS

Vineyard: Kick-on Ranch	pH: 3.16
Appellation: Santa Barbara	Brix: 20.2
County: Santa Barbara	Total acidity: 7.1 g/l
Winemaker: Drew Huffine	Residual sugar: 0.5 g/l
Production: 128 cases	Alcohol: 12.1%
Anticipated maturity: 2023-2030+	Yield: 2 T/acre
	Clones: FPS 03
	Harvest dates: 9/16
	Bottling date: 5/26/2021

