

## Vintage 2024



## Cortese

Lost Slough Vineyard, Clarksburg

### AROMA

flint, starfruit, candied lemon peel

### FLAVOR

Amalfi lemon, grapefruit pith, tomato leaf

### FOOD PAIRINGS

pesto, Bouillabaisse, linguine w/ clams

### VINIFICATION

4.62 T were hand-harvested on Sept. 7th. Fruit was whole cluster pressed and cold settled. Wine fermented on native yeasts in a mix of stainless steel and neutral puncheons and underwent a spontaneous malolactic fermentation. Aged in tank on the lees for 4-mos. and cross flow filtered to bottle.

### SITE

The Lost Slough Vineyard in Yolo County sits in the heart of the Clarksburg AVA. It is planted below sea level (!) on the black peat soils of the California Delta, to the east of the San Francisco Bay. An advanced levee system here holds back the vast tidal river waters. This interior zone sees hot days and cold nights which quickly ripens the fruit and invites earlier harvest dates. The vineyard is under the direction of Steve Matthiasson who is farming it with no herbicides or pesticides.

### NOTES

This aptly named vineyard requires a bit of fortitude to get there. On a recent trip, we crossed four bridges, took a ferry across the Sacramento River, and had to drive along miles of narrow levy roads deep into the Delta. The Delta is a vast landscape of old California farming operations and small historic river towns. The town of Locke dates back to the Goldrush and was built by Chinese immigrants. There's even a Chinatown there! Grower Celia McCormack is 3rd generation on what they call the McCormack Track. The track is surrounded by water on three sides and is cooled down 30-40 degrees by evening breezes. It sits below sea level on rich, fertile flood plain soils called Egbert. The key to farming out here in District 17 (a warm zone) is leaning into the vine's tendency toward vigor. Big canopies mean shade. These Italian varieties are well suited for Global Warming as they are drought-tolerant, heat-resistant, and maintain high acidity. We treated this wine like the Italians treat their Gavi—we cold soaked it and fermented in old oak and steel. The resulting wine is sunshine in a bottle.

## DETAILS

### Vineyard

Lost Slough Vineyard

### Appellation

Clarksburg

### County

Yolo

### Winemaker

Drew Huffine

### Production

259 cases

### Anticipated maturity

2025-2029

### Harvest dates

9/7/24

### Bottling dates

3/10/2025

### Yield

4 T/acre

### Clones

Unknown

### Alcohol

13.2%

### pH

3.49

### Brix

21.5°

### Total acidity

6.2 g/l

### Residual sugar

0.1 g/l