

# PATATINO

43% Valdiguié, 35% Petite Sirah, 7% Colombard,  
5% Carignan · 65% 2022, 35% 2023 · Dry Farmed ·  
Mendocino County · 60 cases



## VINEYARD

Carignan, Colombard, Valdiguié from Ricetti  
Vineyard, Redwood Valley, Mendocino County;  
head trained vines planted in 1948, respectively; dry  
farmed (non-irrigated), certified organic vineyard;  
gravelly loam soils

Petite Sirah from Bricarelli Ranch, Ukiah, Mendocino  
County; head trained vines planted in 2008; dry  
farmed (non-irrigated) vineyard, farmed by us to  
organic principles (no pesticides, herbicides, or  
synthetic fertilizers); gravelly loam soils.

## VINIFICATION

All varieties kept whole cluster and fermented  
separately in sealed tanks (carbonic maceration)  
before pressing. A small portion of the Valdiguié was  
co-fermented with Carignan and white Colombard  
grapes. Each lot completed fermentation in  
stainless steel tanks and was then aged for 6-18  
months in neutral oak barrique and neutral vessels.  
Unfined. Unfiltered. Sediment expected.

## MARTHA'S NOTE

This is our third Patatino, a wine that first celebrated  
the birth of my son, August (aka Patatino or  
“little potato” in Italian grandmother speak). This  
non-vintage edition is cheerful and unbounded,  
encouraging us all to set-aside preconceived  
notions and just play! Using carbonic maceration  
enables a light and fruity core, while blending  
vintages add just a touch of maturity and balance to  
this dry farmed blend.

## AT BOTTLING

(February 2024): 11% alc/vol · Free SO<sub>2</sub> < 2 mg/L,  
Total SO<sub>2</sub> 7 mg/L · Less than 1 g/L sugar (dry) · All  
wines are vegan

*Martha Stoumen*



All of our wines are fermented with native yeast and  
bacteria, are vegan, and have no additions beyond  
minimal effective sulfites for some wines, as listed.