

RELEASED FALL/WINTER 2023

HONEYMOON 2022

55% Colombard, 45% Chardonnay
Dry Farmed · Redwood Valley · 380 Cases



TASTING NOTE

If there ever was a wine with the softness and structure of a Hepworth sculpture, it's Honeymoon. This vintage offers seamless structure with a subtle surprise, like the first pop rock on your tongue or watching the last of the firework show sparkle into darkness. Expect integrated acidity and a dappled finish like a luminous warm embrace.

VINEYARD

Colombard from Ricetti Vineyard, Redwood Valley, Mendocino County; planted in 1948; head-trained, dry-farmed (non-irrigated), certified organic vineyard; gravelly loam soils.
Chardonnay from Hawkeye Ranch, Redwood Valley, Mendocino County; dry-farmed (non-irrigated), practicing organic vineyard; gravelly loam soils.

VINIFICATION

Colombard and Chardonnay harvested separately. Both pressed immediately, settled overnight, and

then racked off gross juice lees to ferment in neutral oak barrique. We taste the juice lees during racking to determine how much to include (discarding overly bitter-tasting lees) and then re-distribute the lees evenly across all barrels. Aged in barrel, unracked on fine lees, for 6-months before blending. Once blended, the wine aged for an additional 3-months in neutral oak barrique prior to bottling. Unfined. Unfiltered. Sediment expected.

MARTHA'S NOTE

The star of our Honeymoon is the 70+ year-old Colombard from the dry-farmed, head-trained vines at Ricetti Vineyard. When young, Colombard can throw a large crop and has largely been written off as a blending/filler grape, or has been used traditionally for distillation into cognac. However, with old vine age, dry farming, and by allowing a long hang time, Colombard can be as complex as its parent, Chenin blanc. The Honeymoon, to me, is always a layered wine, where I try to achieve some tertiary characteristics alongside brightness and fruit. Barrel fermentation, lees contact, and longer elevage to achieve these layers once again. Alongside Ricetti Vineyard Colombard, Honeymoon 2022 features dry-farmed, organic Chardonnay from nearby Hawkeye Ranch. Though not quite "old-vine" yet, these massive bilateral cordon-trained vines planted in the 1970s are farmed organically by Pete Johnson and family, 5th generation grape and pear growers, and well positioned for many years of production ahead.

AT BOTTLING

(June 2023): 12% alc/vol · Free SO₂ 3 mg/L, Total SO₂ 28 mg/L · Less than 1 g/L sugar (dry)

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.