

NERO D'AVOLA 2021

100% Nero d'Avola · Dry Farmed · Mendocino County · 333 Cases



VINEYARD

Bricarelli Ranch, Ukiah, Mendocino County, 16-year-old head-trained, dry-farmed (non-irrigated) vineyard, farmed by us to organic principles (no pesticides, herbicides, or synthetic fertilizers); gravelly loam soils.

Venturi Vineyard, Calpella, Mendocino County; dry-farmed (non-irrigated), certified organic vineyard; Pinole gravelly loam soils.

VINIFICATION

Dry-farmed Nero d'Avola (78% Bricarelli Ranch, 22% Venturi Vineyard) harvested separately and both 100% destemmed. Bricarelli Nero d'Avola fermented in an open-top stainless steel tank with a mix of pumpovers and manual punchdowns, then pressed prior to dryness. The wine completed primary fermentation in a concrete tank before racking to neutral oak barrique and larger 500L puncheons.

Venturi Nero d'Avola fermented in a small T-bin with manual punch-downs and pressed prior to dryness. Both Nero d'Avolas spent 12 months on full lees in neutral oak barrique, then racked off lees, blended, and returned to barrel for an additional 8 months of aging prior to bottling. Unfined. Unfiltered. Sediment expected.

MARTHA'S NOTE

The beauty of Nero d'Avola is its Chiaroscuro-like nature: brightness from its ability to hold onto acidity in warm Mediterranean climates, and darkness from its characteristic forest fruits. I spent a very impactful vintage working with this grape at COS in Sicily, so the fact that Nero d'Avola even exists in California—AND I get to work with it in both the vineyard and cellar—makes my heart happy. While everyone else is clamoring for cool climate sites along coastal California, I am proud to be looking inland, where the hotter climate and shorter spring season make low-input farming a reality. I still want to make elegant wines, so it just means thinking outside of the box with the choice of varieties. Nero d'Avola is a perfect natural fit.

AT BOTTLING

(June 2023): 12% alc/vol · Free SO₂ 3 mg/L, Total SO₂ 16 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.