

POST FLIRTATION WHITE 2023

40% Roussanne, 28% Marsanne, 24% Muscat blanc,
9% Colombard · California · 1,118 cases



VINEYARD

Roussanne, Marsanne, and Muscat blanc from Cecchini Family Vineyard (formerly The Urban Edge Farm), Knightsen, Contra Costa County; farmed according to organic principles (no pesticides, herbicides, or synthetic fertilizers); sandy clay soils.

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

VINIFICATION

Muscat blanc and Roussanne harvested three days prior to Marsanne. Each lot tumbled in the press to get just a hint of skin contact before pressing, then co-fermented in stainless steel and aged on fine lees for 6 months. Colombard pressed immediately, fermented separately in stainless steel, and aged in neutral vessels before blending with Roussanne, Marsanne, and Muscat blanc. Unfined. Unfiltered. Sediment expected.

MARTHA'S NOTE

This is always a fun wine to make, as it marks the beginning of harvest in mid-to-late August. Cecchini & Cecchini Vineyard is located outside of Oakley, Contra Costa County (affectionately CoCo). The weather and soils of CoCo are reminiscent of the Mediterranean, with a hot land mass, super duper sandy soils, and a near constant cooling wind coming off of the very cold, salty waters of the Carquinez Strait. The resulting wines are full of summer flavors, slightly salty, and extremely drinkable. Vermentino from a certified biodynamic vineyard in San Joaquin County provides just the right amount of a citrusy lift to this refreshingly complex blend.

AT BOTTLING

(February 2024): 11% alc/vol · Free SO₂ 7 mg/L, Total SO₂ 26 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.