

RELEASED SPRING/SUMMER 2023

BENCHLANDS 2022

40% Petite Sirah, 30% Zinfandel, 20% Nero d'Avola,
4% Valdiguié, 4% Colombard, 2% Carignan
Mendocino County · 696 Cases



TASTING NOTE

Stimulating aromas of bitter orange peel tie this buoyant bundle of fruity balloons to the vespa handle as you float/zip/sail/drift into the aperitivo hour of your dreams. Drink chilled.

VINEYARD

Petite Sirah from 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.

Petite Sirah, Nero d'Avola, and Zinfandel from Ling-Chiarito Vineyard, Talmage, Mendocino County; dry-farmed (non-irrigated) vineyard, farmed by us according to organic principles (no pesticides, herbicides, or synthetic fertilizers); gravelly loam soils.

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

VINIFICATION

Petite Sirah, Zinfandel, and Nero d'Avola were each fermented separately in small batches while the Carignan, Valdiguié, and Colombard grapes were harvested and co-fermented as one lot (red and white grapes together!). The components were kept separate after pressing and aged in neutral oak barrique. Racked, blended, and bottled after 6 months. Unfined. Unfiltered. Sediment expected.

MARTHA'S NOTE

Benchlands 2022 continues our Cal-Italia exploration of Mendocino County's uplifted benchland soils, where Italian farming families first planted vineyards (reserving the rich valley floors for vegetables). All of the vineyards in this blend are planted on those uplifted benchlands and are dry-farmed (non-irrigated). Through a mix of gentler fermentation techniques and white and red grape co-fermentation, Benchlands is reminiscent of a Cerasuolo—somewhere between a dark rosé and a light red wine, highlighted by floral aromatics and a bright, fruitful core.

AT BOTTLING

(February 2023): 12.5% alc/vol · Free SO₂ 8 mg/L,
Total SO₂ 29 mg/L

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.