



Fall 2020 Release

2019 Ibarra-Young Marsanne

These vines were planted in 1973 and have been farmed organically since the 90's. The vineyard is in Los Olivos District AVA on a moderately well drained alluvial bench. The Ibarra-Young Vineyard is one of the oldest vineyards in the Santa Ynez Valley, with the oldest being planted in 1969. The vineyard has had the same owners for its entire existence and the daughters and granddaughter of the woman who planted it continue to live on the land. Together we are on a journey to bring back the wild and native ecosystem to thrive alongside these old vines.

This Marsanne was harvested at 20.9 Brix on a fruit moon. The grapes were lightly foot-tredded and then pressed. This wine was fermented and aged in neutral French oak for 9 months and then racked and sent to bottle unfinned and unfiltered in July of 2020.

Drinks fresh! Think Grosse Rousette of the Savoie rather than a traditional Marsanne from California or the Northern Rhone.

13.0%ABV

2019 Santa Barbara County Syrah

This wine is made entirely of clone 383 from Shokrian Vineyard in Los Alamos, CA. This Syrah clone gives a tight cluster with small concentrated berries. This block tends to ripen late while retaining its acidity creating a rich but still refreshing wine. This vineyard is farmed organically and is on its path to being certified organic.

This Syrah was harvested around 23 Brix and was fermented roughly 80% whole cluster for 22 days. This wine was aged in 4 year old French oak, racked and returned once, and then bottled in July of 2020 unfinned and unfiltered.

Drinks fancier! Think California and Saint Joseph's love child.

13.1% ABV

2019 Santa Barbara County Gamay

These vines were grafted from Viognier to Gamay Noir in spring of 2019. This was its first fruit and only 1 barrel was made. This Gamay was grown at Shokrian Vineyard in Los Alamos, CA and is farmed organically.

This wine was fermented 100% whole cluster for 23 days in open top barrels. After pressing, the Gamay was aged in 4 year old French oak for 4 months then racked to stainless steel until bottling unfinned and unfiltered in July of 2020.

Drinks edgy! Think old school Beaujolais, crunchy, lively, fresh - rather than that new skool carbonic stuff.

12.0% ABV