

*âmevive*

**2022 Grenache Blanc**  
**Santa Barbara County**

This wine comes from Tres Hermanas, a dry farmed vineyard in Foxen Canyon. This area of Foxen Canyon, on the very northern tip of the Santa Barbara County AVA, is one of the only places within the region that can be truly dry farmed. It sits on top of a dry river bed in a long narrow valley that feeds the vineyard its rainfall throughout the winter months. Tres Hermanas has also been CCOF certified organic for many years. This wine's label art will remind you that narrowleaf milkweed grows abundantly throughout the understory of this vineyard, making this a monarch friendly migratory corridor!

This Grenache Blanc sits in the fog most summer mornings and was one of the last things to come in the cellar for harvest 2022. The fruit was brought into the winery around 21 Brix. It was pressed directly without any skin maceration. The juice was sent to tank to settle overnight and then gravity racked to neutral French Oak barrels for fermentation with its native yeast. The wine rested on its fermentation lees until a month before bottling when it was racked together to a stainless steel tank. She was bottled unfinned and unfiltered in June of 2023.

Delicate on the nose with a midpalate to fill you up. Floral and open with a bit of zip. Refreshing and very food friendly.

Art: The monarch caterpillar on narrowleaf milkweed on the front paired with the metamorphosis on the back were both painted by my lovely mother, Eileen Anderson. The monarch imagery is meant to emphasize the importance of invertebrates and pollinators in our ecosystem. The monarchs made a huge population comeback in 2021 hence the new label art. This wine is a tribute to learning about the importance of native insects and their ecology. We encourage you to spread information about the importance of invertebrates, plant organic flowers for their benefit, and donate to invertebrate protection organizations if you are able to.

13.3% ABV

Ingredients: certified organic grapes, minimal sulfites

70 cases produced



# âmevive

## 2022 Mourvèdre

Estate grown, Ibarra-Young Vineyard, Los Olivos District AVA

We have half an acre of Mourvèdre planted at Ibarra-Young. Along with the Syrah, the Mourvèdre is part of the original planting at the vineyard. This block is old and wise, there is even an old abandoned bunker buried under part of this block. If you look at the vineyard tab on the âmevive website, there is a photo of Charlotte Young riding her mule, Agnes, through the vines of the Mourvèdre block back in the early 70s.

In hopes of gaining a little extra texture on the back end, the 2022 Mourvèdre was fermented gently with 50% whole cluster in an open top fermenter for about 2 weeks. Everything was pressed in the basket press preceding elevage in neutral French oak. This is a very limited two barrel blend! The wine was bottled unfinned and unfiltered in June of 2023.

Tasting notes: Like iced hibiscus tea in a dusty field of golden grasses, chilled wine on hot sunny days, elegant on the palette, a lot of good things going on aromatically, and a kiss of grip on the final swallow.

Art: Painted by Eileen Anderson, *Ardea alba*, is flying on the front of this label. I wanted to pair this delicate bird with this airy expression of Mourvèdre. In the winter and springtime, we often see these great egrets hunting for lizards and mice around brush piles at the vineyard. They are shy and mystical, but if you approach them slowly, it is fascinating to watch them hunt. And they are surprisingly very tall, about 5 ft! The silly looking western fence lizard, aka blue belly, on the back label was painted by me. They are often prey to the great egret on the front, but they also put a big dent in the bug population around the vineyard. These little guys are hungry and everywhere!

12.5% ABV

Ingredients: regenerative organic grapes managed holistically, minimal effective sulfites

47 cases produced



# Âmevive

## 2022 Ravie

### Santa Barbara County, Grenache x Syrah x Mourvèdre

Ravie is a blend of Grenache from Alisos Canyon, Syrah from a dry-farmed vineyard called Tres Hermanas, and Mourvèdre from Martian Ranch Vineyard in Alisos Canyon. A fun and probably atypical expression of a Santa Barbara County GSM. The word 'ravie' translates to the feminine version of 'delighted' in French. I giggle a little reminiscing on learning French during my time in France. I learned a very rustic version of French while working in the countryside and when I would go down to the south of France to visit my friends and chat with them, or worse, their parents, they would completely cringe at the inappropriate French I would confidently say in my silly American accent. Anyway, they tried their best to present me with a more polite vocabulary. This wine is an ode to all of the good laughs we've had together while speaking each other's native tongues.

The Grenache, Syrah, and Mourvèdre were harvested and fermented separately with different percentages of whole cluster. All of the components were pressed in the basket press and aged separately in neutral French oak until about a month before bottling. At that time, the final blend was made. Ravie rested as its final blend for about a month in tank before being bottled unfiltered and unfiltered in July of 2022. The final blend is 55% Grenache, 25% Syrah, and 20% Mourvèdre - it is about 80% whole cluster in total.

Tasting notes: Red punch, crunchy stem, and fresh white cherries with a little structure to make it complete. Like hiking in the woods on a hot day with a picnic of freshly cut red fruits in your cooler. Chill it down for a refreshing quench post hot day of working outside or sip it for the first red on a night out with people you love. She'll go anywhere and everywhere.

Art: The fairly unrealistic, yet charming, representation of *Calypte anna* perched on a vine was painted by my mom, Eileen Anderson. Although Anna's hummingbirds are quite common around coastal California, they are hard to spot! Partly because the females are way less flashy than this stud of a guy on the front of the Ravie label, but also because they need a good variety of flowers to feed on and nest around. Anna's hummingbirds are also known for munching on leafhoppers, so if you plant manzanita, currant, and flowering chaparral around your vineyard rows, it could be a happy combination for your vines too! The painting on the back label depicts a variety of native flowers painted by me. Clarkia, tidy tips, fiddleneck, and the mariposa poppy are all fairly common flowers found in the Santa Ynez watershed.

12.8% ABV

Ingredients: Demeter certified biodynamic Grenache and Mourvèdre grapes, dry farmed and certified organic Syrah grapes, minimal effective sulfites

318 cases produced



# Amérvive

## 2022 Cariño

### Estate grown Tempranillo y Graciano, Ibarra-Young Vineyard, Los Olivos District AVA

Cariño is a coferment of the Pesquera Tempranillo and Graciano from the late 90's plantings at Ibarra-Young. The Pesquera Tempranillo at Ibarra-Young is an own-rooted suitcase clone originating from Bodega Pesquera in Pesquera del Duero, Spain. The Tempranillo grows beautifully at Ibarra Young. In Los Olivos District AVA, Tempranillo grows easily, is very drought resistant, and always wins the beauty contest. These vines clearly want to be here! Cariño translates to 'darling' in Spanish, a symbol of how the two varieties complement each other in bottle.

Tempranillo is always the first to ripen at Ibarra-Young. We harvested a few tons of this Pesquera clone to kick off our 2022 vintage. And we definitely drank Champagne! At the winery we processed the Tempranillo using about 40% whole cluster. 7 days after the Tempranillo harvest, I picked a few rows of Graciano to destem on top of the Tempranillo ferment. Graciano adds the acid backbone to Cariño, something that Tempranillo doesn't typically have on its own. After pressing the ferment in the basket press after about 20 days, Cariño aged in neutral French oak barrels until a month before bottling. The barrels were racked up to tank and the wine was bottled unfiltered and unfiltered in June of 2023

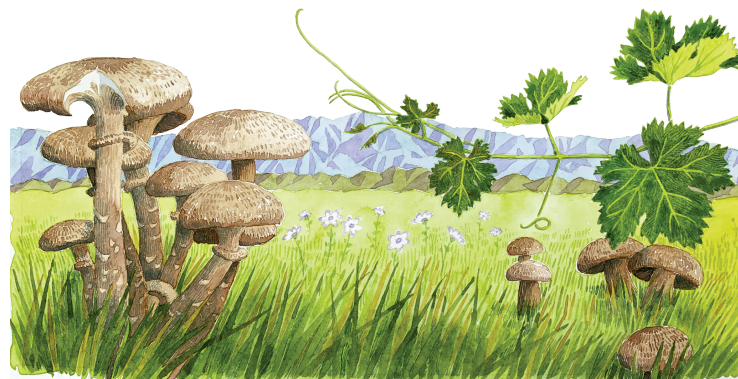
Tasting notes: A version of Tempranillo you've never tried before. Bright, yet moutfilling, and exceptionally balanced. Barely ripe dark berry tart with a nice little grippy finish!

Art: The mushrooms on the front label were painted by my lovely mother, Eileen Anderson. Fungal activity is a good sign of healthy soil in the vineyard. We are seeing more and more mushrooms growing on our vineyard floor as the years go on. Mushrooms are the fruiting body of underground fungal hyphae. Hyphae help break down nutrients into organic matter and help improve plant's access to water. Fungus is absolutely essential to soil health for our plants. The psychedelic compost microbes on the back are painted by me! Their rainbow color palette isn't exactly the way you see these organisms under the microscope, but it was way more fun to paint in rainbow. :) Protozoa, bacteria, fungal hyphae, organic matter, and (beneficial) nematodes are all really good signs of a productive and beneficial compost. All of these organisms (+OM) are found in our barrel compost and our windrow compost, both of which are used in our compost tea to spray our vineyard.

11.8% ABV

Ingredients: regenerative organic grapes managed holistically, minimal effective sulfites

72 cases produced



# Âmevive

## 2022 Syrah

Estate grown, Ibarra-Young Vineyard, Los Olivos District AVA

The Syrah is part of the original planting at Ibarra-Young Vineyard, planted in 1971. It is own-rooted, it's been farmed organically since 1993, and it's possibly my favorite block-it certainly is the soul of the property! This Syrah block is located on a sandy loam slope in the most fertile section of the vineyard. These vines produce tight and dense clusters averaging the size of your palm. When they are ripe, the cluster's dainty golden stems pop off with a small tug - you don't even need shears to harvest!

The Syrah was harvested in three picks in order to gain depth, acidity, and layers of different tannin structures in the final wine. The first pick was harvested around 20.5B. The second pick was harvested a few days later, and the third a few days after that. All of the picks were fermented 100% whole cluster, solely in open top barrels this year. My goal was to create a cooler ferment to retain some extra 'crunch factor,' but instead I got a little more structure, and probably the biggest Syrah I've made from Ibarra Young. I certainly think the vintage played into this too. The three lots were blended about a month before being bottled unfiltered and unfiltered in June of 2023

Tasting notes: The friend you never want to go home. Caring, funny, inquisitive, genuine. Ripe red fruits, subtle violets, some girth, some grip, this wine will age and cellar exceptionally well.

Art: *Lepus californicus*, the black-tailed jackrabbit, running through a patch of morning glory was painted by my mother, Eileen Anderson. The black-tailed jackrabbit thrives in our no-till vineyard. They are primarily nocturnal and feed on the vegetation and grasses throughout the vines. They aren't burrowing animals so they don't harm the vineyard floor like a cottontail would. The morning glory can be a nuisance on the vineyard floor in wetter environments, but it is simply a splash of color and food for pollinators in our arid climate. The back label depicts a small branch of *Quercus lobata*, the valley oak tree. The old valley oak trees were here long before these vine rows and continue to provide a home and food for birds, bugs, bats, and small mammals that thrive alongside our vines. They also provide a substantial amount of shade in the hot summer days. We love these oaks just as much as our old vines.

12.8% ABV

Ingredients: regenerative organic grapes managed holistically, minimal effective sulfites

121 cases produced





**2021 50th Anniversary Los Olivos Cuvee**  
**Estate grown, Ibarra-Young Vineyard, Los Olivos District AVA**

With so much respect to the people who came before me, it is an absolute honor to present a new limited wine to you. This wine is really special! Bob Lindquist and I made this wine in collaboration in order to celebrate the 50th anniversary of the Ibarra-Young Vineyard. The fruit is entirely from the original plantings at Ibarra Young planted by Charlotte Young in 1971. With the exception of a few legacy accounts, this wine is solely available directly through the online shop and through wine club.

Here is a little history to catch you up on the who's who at the vineyard. Charlotte Young planted the first two blocks at Ibarra-Young in 1971 making the vines 50 years old in the 2021 harvest. Although we originally thought Miguel Ibarra was Charlotte's right hand man working in the vineyards from the beginning, we recently found out that he started to work with Charlotte a few years after the first planting. But quickly, Miguel Ibarra and Charlotte Young became the dynamic duo of what was then called Valley Oak Vineyard.

Charlotte was much more passionate about growing grapes than making wine. She sold the grapes for many years and there wasn't ever a wine brand affiliated with the vineyard until Bob Lindquist came along.

Bob Lindquist is a winemaking pioneer in Santa Barbara County, if you haven't heard his name, you've probably heard of his wines. He is accredited for starting the Qupé label and had the lease on Ibarra-Young Vineyard from 1986-2018. That's a long time! In that time, he planted what I now call the "young vine" blocks, consisting of Marsanne, Tempranillo, and Graciano. He began the vineyard's transition to organic practices in the early 90s. And as an ode to the people behind the place, he renamed the vineyard from Valley Oak Vineyard to Ibarra Young Vineyard to recognize Charlotte and Miguel.

Bob is a pioneer, a mentor, an advocate for organic and biodynamic viticulture, a great winemaker, a joy to be around, and an absolutely wonderful guy.

So in an attempt to show my appreciation for Bob and to honor Charlotte Young, I proposed the idea of a 50th anniversary wine. And her release is finally here.

This wine is a combination of both of our styles and the blend is based on Bob's old Los Olivos Cuvée wines. Los Olivos Cuvée was a wine under the Qupé brand that was first made in 1988. Our 50th anniversary wine followed the same base blend, but was made by both of us. Bob contributed a barrel of Syrah and I contributed a half barrel of Syrah + a half barrel of Mourvedre. The wine has always been a blend of about 75% Syrah and 25% Mourvedre depending on yields and depth. The Syrah is the meat and backbone of the wine while the Mourvedre gives a bit of lift.

There are only 2 barrels made of this limited wine. We hope you love it! We hope you are able to feel a bit of history in this bottling.

Art: You'll see Charlotte Young and Miguel Ibarra sketched in pencil on the front. The artwork was done by my mother, Eileen Anderson. Charlotte and Miguel poured a lot of their lives into this vineyard, it is now their namesake, and we will continue to honor them as time passes.

Cheers to the people who came before us <3 Below are some photos of the early 70s at Ibarra-Young.

