



Spring 2021 Release

2020 Graciano Rose - Ibarra-Young Vineyard

This wine comes from a small block at Ibarra-Young planted in the late 90's. This block has been farmed organically since inception, and what's growing on the understory throughout the year is proof. This block is covered in native purple lupine in the springtime, and transitions to the later blooming native Spanish lotus in the early summer. The floor is consistently covered in dainty pink and purple flowers for the majority of the growing season. We don't sow these seeds, they are native to the Santa Ynez watershed and are what have been growing on this land since the Chumash inhabited the area. The lupine and native lotus have made a striking comeback since the vineyard's no till transition in Spring of 2019.

Of all the grapes we tend at Ibarra-Young, Graciano tends to have the most acidity, thus it was destined to become rose. This block was harvested after two days of 117F+ weather. The sugars jumped from 16B to 20B in two days, and the canopy couldn't keep up. We lost a majority of our leaves throughout the heart spike and knew we needed to pick so that we could turn the water back on our vines and save them for the future years. Despite the chaotic harvest, the fruit quality was impressive.

These grapes were brought into the cellar around 20B with surprisingly good acidity. We put them directly in the press and the wine was fermented with its native yeast in stainless steel drums. The rose rested in stainless drums throughout elevage and was bottled unfinned and unfiltered on the sliver of a moon in Aries on March of 2021.

Bright, red, fresh, juicy. Everything a rose should be with a little kiss of tannin from Graciano's thick skins. Enjoy chilled just about anywhere at any time!

12.0%ABV

2020 “nothingbutlove” Gamay - Santa Barbara County

This wine is made entirely of Gamay clone 358 planted at Shokrian Vineyard in Los Alamos, CA. This block is farmed organically and has been organic herbicide free for many years. 2020 was this block's second fruit. I picked a little earlier than anticipated this year to retain our acidity amidst all of California's heat spikes as I knew I wanted to make a fresh springtime wine.

Nothingbutlove is exactly that. This wine is made without the addition of anything, including sulfur. Except for love, there was a whole lot of love added in the cellar!

This Gamay was harvested around 20B and fermented whole cluster in open top barrels. The grapes received a mixture of love touches and pour overs throughout 25ish days on skins. There weren't many whole berries left at the end of fermentation. After pressing, nothingbutlove was aged half in stainless and half in neutral French oak until bottling unfinned, unfiltered, and without the addition of sulfur on Saint Patrick's day 2021. How lucky is that??

Drinks open! This wine jumps out of the glass with a little swirl. Nothingbutlove has the freshness of the new world, and the structure of an edgy old world Gamay.

11.0%ABV

2020 peripherie - Ibarra-Young Vineyard

These vines are part of the original plantation by Charlotte Young in 1971. 2020 vintage marks these vine's 49th harvest. This wine is selected from the far western side of the property where the vines absorb the water from the neighboring property and grow incredibly vigorous. Where the rest of the old vines have reasonable 3ft shoots, and moderately sized clusters, the "peripherie" row has sometimes 10ft long canes sprawling onto the floor and often football sized clusters. It didn't make sense to put this anomaly section into the block designate wines. So, with an ode to the traditional way of harvesting and in an effort to make a fresh wine out of a serious vineyard, I made a co-fermented field blend.

Peripherie was harvested on a single morning just before the new moon in Virgo. The ratio of each grape is not a science, it directly correlates to the amount of vines in each row working up the western side of the property. The Marsanne, Syrah, and Mourvedre were harvested into the same picking bins and brought to the cellar to be hand destemmed into open top barrels. After its native fermentation commenced, this wine was made with minimal extraction with gentle love touches and pour overs. Peripherie was sent to press after a little more than 2 weeks on its skins. This wine aged for 6 months half in stainless and half in neutral French oak before bottling unfinned and unfiltered in March of 2021.

This is a fresh but serious expression of Ibarra-Young Vineyard. Possibly its truest representation as it encompasses all three of the original blocks on the property. This wine has become quite special to me!

You can seek out glimpses of all three varieties in this wine. Delicate yet fairly formal. This wine is good straight from the cooler on a picnic, or at your first dinner back with friends after a long year in quarantine.
11.8% ABV