

## **2021 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 rosé. This block was picked on a cold morning with the help of some friends with big smiles.

These grapes were brought into the cellar around 20.5B and were foot stomped to macerate on their skins. After 24 hours of skin maceration, the grapes were put in the press and squeezed lightly. The juice settled for one night and was racked partly to neutral French oak and partly to stainless steel drums for fermentation with native yeast. The rosé rested on its fermentation lees throughout elevation and was bottled unfinned and unfiltered in March of 2022.

Bright, red, fresh, juicy. Not your provincial style rose! She is textured, herbal, and layered in all the best ways. Think buckets of raspberries freshly picked at the dawn of a hot day. Everything a rose should be with a little kiss of tannin from Graciano's thick skins. Enjoy chilled just about anywhere at any time!

Art: The purple lupine on the front is painted by my thoughtful mother, Eileen Anderson. These lupine are native to the field where this block was planted and have been here since the Chumash inhabited the land. They are native nitrogen fixers and food for pollinators making them a really important species at Ibarra-Young. The little lamb on the back was born in the Graciano in spring of 2020. I named her Charlotte after the woman who first tended this land, Charlotte Young.

12.0%ABV

Ingredients: beyond-organic grapes, minimal sulfites

73 cases produced

## **2021 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. This vineyard appears sandy at the surface, but is rich in clay loam about 3 feet below the surface. I believe this aids to the magnificent density in the wine.

This Gamay was harvested around 21B and fermented whole cluster in open top barrels. The grapes received a mixture of love touches and pour overs throughout 23ish days on skins. There weren't many whole berries left at the end of fermentation. After pressing, this Gamay was aged without sulfur in neutral French oak barrels until bottling unfinned, unfiltered in March 2022.

2021 Gamay has the freshness of the new world, and the structure of an edgy old world Gamay. Like when you bite into a ripe Satsuma plum - lush sweetness, a little acid, and some tannin. Perfect now, perfect in 5 years.

Art: The Darner dragonfly surrounded by its flowers of choice were painted by my brilliant mother, Eileen Anderson. The dragonflies are an integral part of the ecosystem as they prey on smaller invertebrates like mosquitos and are food for birds in the vineyard. The family of California quail, *Callipepla californica*, on the back are painted by me. The quail families run around the vineyard and surrounding bushes in spring and summertime and bring a delightful energy to the vineyard.

12.8%ABV

ingredients: organic grapes, minimal sulfites

90 cases produced

## 2021 peripherie - Ibarra-Young Vineyard

These vines are part of the original plantation by Charlotte Young in 1971. 2021 vintage marks these vine's 50th 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. 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 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  $\frac{1}{3}$  in stainless and  $\frac{3}{4}$  in neutral French oak before bottling unfinned and unfiltered in March of 2022.

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. A wild one like a melange of freshly harvested fruits from the garden, peeled and prepped for your seasonal jam making. Light, alive, easy, crushable

Art: The weasel on the front was painted by my perfect mother, Eileen Anderson. The native *Mustela frenata*, the long-tailed weasel, is a cheeky little critter on this cheeky little wine. We always get excited to see them around springtime in the vineyard. They are voracious hunters and help manage the gopher population in the vineyard. The beneficial insects on the back label are painted by me. These are some of the invertebrates we are looking for in the vineyard to maintain a healthy pest population naturally.

11.9% ABV

Ingredients: beyond-organic grapes, minimal sulfites

90 cases produced

## **2021 Albariño - Santa Barbara County**

This wine comes entirely from Martian Ranch Vineyard in Alisos Canyon AVA. Martian Ranch has been farmed biodynamically since its inception and has been Demeter certified since 2010. Alisos Canyon AVA lies directly in the middle of Santa Ynez Valley AVA and Santa Maria AVA and has a unique set of both AVA's characteristics. This vineyard lies on the hills of the San Antonio Creek Valley, it gets warm in the day, and cools off with coastal fog in the evening. The soils are rich in calcium from the Paso and Sisquoc formations and are composed of weathered sandstone, shale, and marly limestone.

The grapes were harvested in the early morning - half of the bins were foot crushed to macerate on skins overnight while the other half rested as whole bunches. Early the next morning the grapes were pressed lightly together in the bladder press and the juice was sent to tank to settle overnight. This Albariño fermented partially in stainless and partially in neutral French oak barrels. It spent elevage in neutral French oak until combining the barrels a month before bottling in a stainless tank. This wine is bottled unfinned and unfiltered in March of 2022.

Jumps out of the glass, like walking through a sunny garden with fresh blooms and a couple fruit trees with fruit way too high up you need to go find your ladder. Think picnics and dog parks, unripe apricot suckers, and playing frisbee in a field of flowers.

Art: The tarweed on the front was painted by my talented mom, Eileen Anderson. *Deinandra fasciculata*, yellow tarweed, grows in this vineyard and is native to Central and Southern California. The Chumash harvested tarweed seeds, mashed them, and combined them with water to make a raw seed ball. Tarweed was a big part of their diet in the summertime as it thrives in dry soils. The biodynamic preparations on the back label are painted by me. They are an ode to all of the care that goes into maintaining a symbiotic relationship with the vineyard and its surrounding ecology.

13.1%ABV

Ingredients: Demeter certified grapes, minimal sulfites

135 cases produces

## **2021 Grenache Blanc - Santa Barbara County**

This wine comes from Buttonwood Vineyard in Los Olivos District AVA. I was attracted to this vineyard because it has a lot of similarities to Ibarra-Young. It's old, its own-rooted, it has gently sloping alluvial floodplain soils, and it shares the same climate. This vineyard was planted in the early 80s and has been farmed organically for several years. At the beginning of the 2021 growing season, they also transitioned to permanent ground cover in the middle of the vineyard rows.

The Grenache Blanc was brought into the cellar around 20.5 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 unfiltered and unfiltered in March of 2022.

Delicate, salty, zesty, Refreshing like a spring creek high up in the mountains.

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.

12.5% ABV

Ingredients: organic grapes, minimal sulfites

73 cases produced