



2022 Estate Graciano Rose **Ibarra-Young Vineyard, Los Olivos District AVA**

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 about 10 hours of skin maceration, the grapes were pressed in the basket press and pressed lightly. The juice settled for one night and was racked partly to neutral French oak and partly to stainless steel drums for fermentation with its native yeast. The rosé rested on its fermentation lees throughout elevation in stainless steel drums and was bottled unfiltered and unfiltered in March of 2023.

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 color courtesy of 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.

12.2%ABV

Ingredients: beyond-organic grapes, minimal sulfites

24 cases produced



2022 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 around 21B. Yields were less than half of what was expected out of the vineyard, but we were grateful to harvest our small allocation of 1.7 tons. In the cellar, the Albariño grapes were crushed and rested on skins for most of the work day. After about 8 hours, everything was pressed to tank to settle overnight. This Albariño fermented partially in stainless and partially in neutral French oak barrels. It spent evelage on its fermentation lees for 6 months and came together about a month before being bottled unfined and unfiltered in March of 2023.

Jumps out of the glass, like walking through a sunny garden with fresh blooms and a couple fruit trees. Think picnics and dog parks, and ripe apricot pie.

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.

12.5%ABV

Ingredients: Demeter certified grapes, minimal sulfites

75 cases produces



2021 Estate Marsanne, skin contact Ibarra-Young Vineyard, Los Olivos District AVA

These vines were planted in 1973, part of the second planting at Ibarra-Young Vineyard. They are own rooted, no till, rotationally grazed, and interplanted with native plants to the Santa Ynez watershed. This block sits across a fairly sandy part of an alluvial bench that runs through the vineyard. It has extremely low vigor so its clusters are constantly dappled with the California sunshine. Imagine this while you're tasting! We've been working hard on rebuilding soil health in this section and are just now beginning to see the impacts of our rotational grazing and no-till practices.

This wine was picked around 20.5B just as the acids were starting to deplete. In the cellar, half of these grapes were destemmed and fermented in a small stainless steel tank for 10 days on skins, and the other half was pressed directly and fermented in neutral french oak barrels until dry. The fermentation is always with native yeast and native bacteria. After 10 days, the skin contact portion of this wine was pressed in the basket press before aging in neutral french oak. This wine went fully through malolactic fermentation and spent 18 months on elevage. The skin contact portion and the direct press portion of this wine were blended together about a month before bottling. The wine was racked one more time for clarity and bottled unfinned and unfiltered in March 2023.

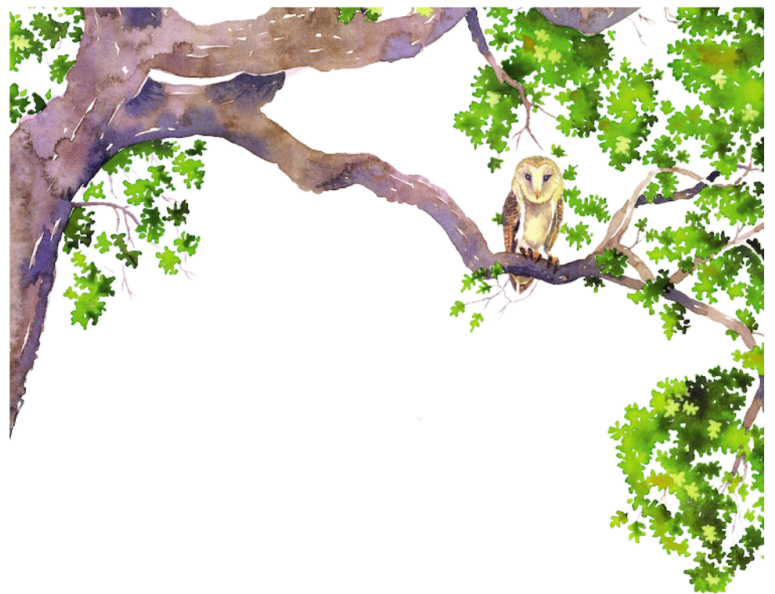
Floral and lifted nose with a warm and welcoming palate. Think passing a honeysuckle bush on a long springtime walk. This wine likes cold oysters at golden hour at your favorite tranquil spot. This wine is great now, great the next day, and will age for many years.

Art: the barn owl sits perched in the valley oak tree on guard for pesky rodents. This imagery was my first idea for an âmevive label and came to fruition by my talented mother, Eileen Anderson. The vineyard is home to more than ten 150+ year old *Quercus lobata*. They provide shade for windflowers, homes for little critters and are an important part of our vineyard ecosystem.

12.0% ABV

Ingredients: regenerative organic grapes managed holistically, minimal effective sulfites

74 cases produced



NV no. 1 Sparkling Mondeuse, Santa Barbara County “c’est chouette”

This wine comes from a certified organic and dry farmed vineyard in Foxen Canyon, one of the only places in Santa Barbara County that can be consistently dry farmed. This vineyard is considerably colder than most of the sites I source from and sits on the most southern line of the Santa Maria AVA. On most days throughout the summer months, the coastal fog settles in the valley around this vineyard and only burns off when the sun is strong enough. Even though I pick this wine for sparkling, it is always one of the later sites that comes in the cellar.

This wine is pretty cool. I was on the quest to make a red sparkling and I’m happy with the evolution of my first attempt! NV number 1 is about 80% wine from 2021 and the rest from 2022. The 2021 portion of this wine was harvested late October, destemmed and fermented natively on skins for about 10 days. The wine was pressed in the basket press and aged in neutral oak barrels without sulfur for 1 year. A year passed and it was time to harvest the 2022 portion of this wine. The 2022 winemaking program was the same, except I pressed off a portion of the 2022 fermentation early in order to add it back to the barrel aged wine I made last year. I combined the two vintages of Mondeuse and bottled them before the fermentation was complete. The wine finished its second primary fermentation in bottle and was left en tirage for 3 months. We disgorged, capped, and cleaned every bottle by hand on one long day in February 2023.

This wine is red raspberry meets strawberry jolly rancher meets 10am sips meets summer time. The bubbles are delicate and the wine is dry with a good amount of acid. Serve chilled, serve room temp, it will all work for this fun wine. This wine is ØØ.

Art: My mom, Eileen Anderson, painted these lover owls perched in an oak. *Bubo virginianus* are territorial, voracious hunters, and are very vocal. In the summer months, their hoots echo around the vineyard.

10.2%ABV

Ingredients: Certified organic grapes

70 cases



2022 Gamay - Santa Barbara County

This wine is made entirely of Gamay clone 358 planted at Shokrian Vineyard in Los Alamos, CA. Shokrian has been farmed organically for many years and is applying for organic certification this year. 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 this wine.

This Gamay was harvested around 21B and fermented 100% whole cluster, partially in open top barrels, and partially in a larger open top ferment. 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 in neutral French oak barrels until bottling unfiltered, unfiltered in March 2023.

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. But don't forget about that little herbal kiss that consistently comes from this site. 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. At the same time they become food for birds and bats 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.

12.6%ABV

ingredients: organic grapes, minimal sulfites

109 cases produced



2022 Estate Périphérie Ibarra-Young Vineyard, Los Olivos District AVA

These vines are part of the original plantation by Charlotte Young in 1971. The 2022 vintage marks these vine's 51st harvest. This wine comes from the far western side of the property. Although we have hardly irrigated these rows in the last two years, we think the vines have been absorbing the water from the neighboring property for the last 51 years. While the rest of the old vines in the vineyard 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.

Périphérie was harvested on a single morning, a particularly hot and humid one in 2022. 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 infusion style with minimal pour overs and love touches. Peripherie was sent to the basket press after about 2 weeks. This wine aged for 6 months in neutral French oak barrels before being bottled unfinned and unfiltered in March of 2023.

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 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 in order to maintain a healthy pest population, naturally.

12.8% ABV

Ingredients: beyond-organic grapes, minimal sulfites

109 cases produced

