

Âmevive

2023 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. The spring of 2023 was an exceptionally great season for the native lupine on the land!

Of all the grapes we tend at Ibarra-Young, Graciano tends to have the most acidity, thus it was destined to become rosé. These grapes were brought into the cellar around 20.2B and were foot stomped to macerate on their skins. After about 4 hours of skin maceration, the grapes were lightly pressed. The juice settled for one night and was racked to neutral French oak for fermentation with its native yeast. The rosé rested on its fermentation lees throughout elevage in the same vessels and was bottled unfinned and unfiltered on March 18, 2024.

Bright, red, fresh, juicy. Not your provincial style rose! With a delicate entry and a kiss of herbal tones on the finish, this wine will keep you coming back for more. She is mildly textured, herbal, fruit forward, and layered in all the best ways. Delicious on her own or with some light bites. 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.

12.4% ABV

Ingredients: beyond-organic grapes, minimal sulfites

48 cases produced



2023 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. In the cellar, the Albariño grapes were crushed and rested on skins for half of the work day. After a few hours, everything was pressed to tank to settle overnight. This Albariño fermented partially in stainless and partially in neutral French oak barrels. It spent elege on its fermentation lees for 6 months and came together about a month before its bottling date. The 2023 Albariño was bottled unfined and unfiltered on March 18, 2024.

A perfect first wine. This wine leans on the acid driven side of the grape variety. She absolutely jumps out of the glass, think a squeeze of lemon hovering over subtle notes of stone fruit. Take her walking through a sunny garden with fresh blooms and your best friend - it may be the best time you've had in a while!

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

180 cases produces



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

These vines were planted in 1973, part of the second planting at Ibarra-Young Vineyard. As is everything else on the vineyard, they are also 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 especially 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, 20% of these grapes were destemmed and fermented in a small stainless steel tank for 10 days on skins, and the other portion 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 joining the rest of the marsanne in neutral french oak. This wine went fully through malolactic fermentation and spent 18 months on elevage without sulfur. The skin contact portion and the direct press portion of this wine were combined into one about 5 months before bottling. The 2022 Marsanne was bottled unfinned and unfiltered on March 18th, 2024.

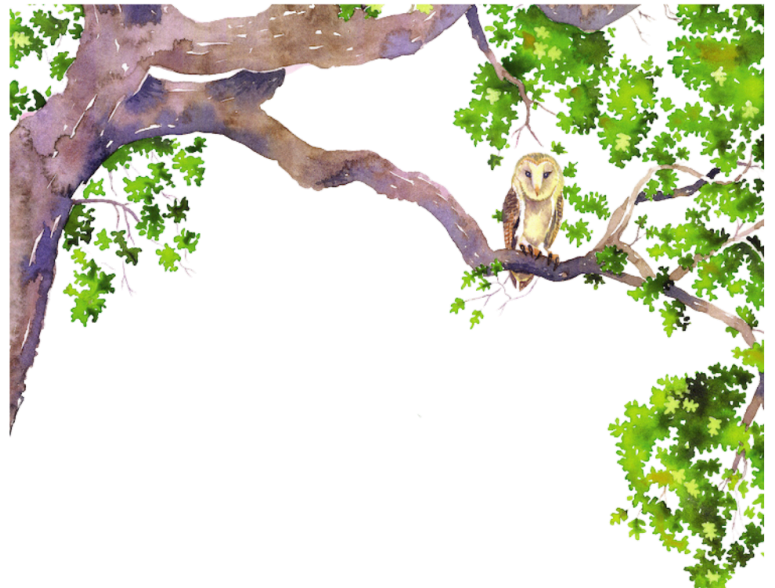
Floral and warm nose with a delicate and welcoming palate. Think passing a honeysuckle bush on a long springtime walk. This wine likes good views at golden hour at your favorite tranquil spot. This wine is great now, great the next day, and will age for many, many years.

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.

12.5% ABV

Ingredients: regenerative organic grapes managed holistically, minimal effective sulfites

95 cases produced



NV no. 2 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 last vineyards that comes into the cellar.

I learned a lot on my first attempt at making a sparkling red, and NV 02 is better than ever! Non Vintage number 02 is about 80% wine from 2022 and the rest from 2023. The 2022 portion of this wine was harvested mid 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 2023 portion of this wine. The 2023 winemaking program was the same, except I pressed off a portion of the 2023 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 two and a half months. We disgorged, capped, and cleaned every bottle by hand on January 2, 2024

This wine is red raspberry meets watermelon jolly rancher meets Sunday brunch meets summer time. She is your charcuterie board's best friend! 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.

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.

11.0%ABV

Ingredients: CCOF certified organic and dry farmed grapes

60 cases



2023 Gamay - Santa Barbara County

This wine is made of three different gamay clones from both Martian Ranch Vineyard and Shokrian Vineyard in Los Alamos, CA. Martian Ranch is Demeter certified biodynamic, and Shokrian Vineyard has been farmed organically for many years. We've been working with both of these sites for a few years now and uniting them together in one wine brings out their best sides! Both of these vineyards appear sandy at the surface, but there is a rich loamy clay about 3 feet below the surface in pockets of these blocks.

This Gamay was harvested in 3 separate picks hovering from 19B to 22B. Of course, all three picks were fermented 100% whole cluster. The grapes received a mixture of love touches and pour overs throughout their primary fermentation without the use of sulfur. Depending on each fermenter, the grapes were pressed after 16-21 days on skins. As always, these fermentations may start a little carbonic, but they always finish with a fully extracted fermentation. There are never many whole berries left un-squished at the end of fermentation. After pressing, this Gamay was aged in neutral French oak barrels until bottling unfinned and unfiltered on March 18, 2024

2023 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 these sites. Perfect now, perfect in many, many years down the road.

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.

11.5% ABV

ingredients: organic and Demeter certified biodynamic grapes, minimal sulfites

310 cases produced



2023 Estate Périphérie Ibarra-Young Vineyard, Los Olivos District AVA

These vines are part of the original plantation by Charlotte Young in 1971. The 2023 vintage marks these vine's 52st harvest. This wine comes from the far western side of the property. 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, in fact, our last day of harvest at Ibarra-Young. 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 a two ton fermenter. After its native fermentation commenced, this wine was made in more of an "infusion style" with minimal pour overs and love touches. Peripherie was sent to press after 10 days on skins. This wine aged for 6 months in neutral French oak barrels before being bottled unfinned and unfiltered on March 18, 2024

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. 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

105 cases produced



2023 nothingbutlove, Santa Barbara County

50% Gamay, 50% Syrah, 100% love

This wine is half Gamay clone 358 planted at Shokrian Vineyard and half Estrella clone Syrah planted at Coquelicot vineyard. Coquelicot is one of the cooler vineyards situated in Santa Ynez Valley. The marine layer consistently settles over the vineyard throughout the summer months, and the vineyard always stays a little cooler than its neighboring vineyards as it borders the Santa Ynez River. Although Syrah is generally one of the earlier grapes to ripen, this Estrella clone block at Coquelicot is the latest block of Syrah that comes into the cellar. The Gamay component is from a little farther north in Santa Barbara County near Los Alamos. The soils are alluvial deposits from the San Rafael Mountains. Although the vineyard seems sandy at the surface level, there is a thick layer of loamy clay about 36 inches deep, this greatly contributes to the density of the wine.

Syrah and Gamay really complement each other. Their stemmy structure meets juiciness makes the perfect prospect for a ØØ wine. For me, the magnum opus of winemaking is to make a wine that is incredibly ageworthy, grown with the utmost intentions, and is made without the addition of anything, including sulfur. That is the impetus for this 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 100% whole cluster. The Syrah component was harvested around 22B and also received a 100% whole cluster fermentation. The grapes received a mixture of love touches and pour overs throughout 16-21 days on skins. There weren't many whole berries left at the end of fermentation. After pressing, nothingbutlove was aged in neutral French oak until bottling unfined, unfiltered, and without the addition of sulfur on March 18th, 2024

This is one of my favorite wines. The perfect balance of energy, red fruit and balanced tannin. Enough structure to take you through a steak dinner, yet enough juice to sip her solo. Either way you enjoy, there is certainly enough energy to keep you lively at the end of the night.

Art: *Lotus unifoliolatus* was painted by my mother, Eileen Anderson. This is such an amazing native plant here in Santa Barbara County. It is late blooming, low growing, nitrogen fixing, and has a really cute tiny pink flower! It is a pleasure to see patches of green and pink sprawled throughout the vineyard rows later in the growing season while everything else has turned a golden hue.

Ingredients: Certified organic grapes
12.6% ABV

