

âmevive

2021 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.

2021 is the first time I've made a single variety wine from the Mourvèdre at I-Y and I'm delighted to share this expression of the vineyard with you. The Mourvèdre was entirely destemmed into an open top and fermented with gentle extraction for a little more than 2 weeks. Everything was pressed in the basket press and was aged in neutral French oak. Only one of the three barrels were chosen for this single barrel, single variety bottling. Thus, this wine is very limited. The wine was bottled unfinned and unfiltered in July of 2022.

Tasting notes: Like sipping iced hibiscus tea in a dusty field of golden grasses, good times in the sunshine, elegant on the palette and a lot of good things going on aromatically.

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!

12.6% ABV

FOB: \$18

Ingredients: regenerative organic grapes managed holistically, minimal effective sulfites

23 cases produced



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2021 Ravie

Santa Barbara County, Grenache x Syrah x Mourvèdre

Ravie is a blend of Grenache from Buttonwood, Syrah from a dry-farmed vineyard called Tres Hermanas, and Mourvèdre from Ibarra-Young. A wholesome and fun 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 and Ravie rested in tank for about a month 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, 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.

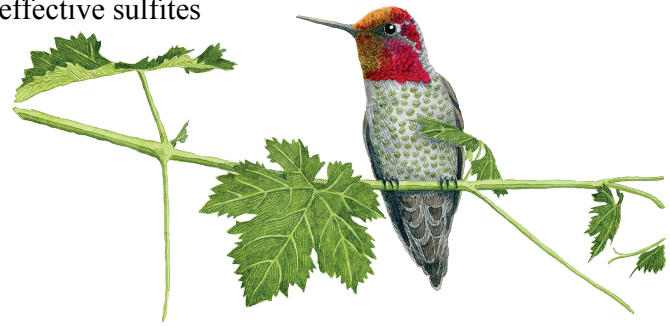
Art: The fairly unrealistic, yet charming, representation of *Calypte anna* perched on a vine was painted by my mom, Eileen Anderson. Although Anna's hummingbirds are quite common around coastal California, they are hard to spot! Partly because the females are way less flashy than this stud of a guy 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

FOB: \$15

Ingredients: organic Grenache grapes, dry farmed and certified organic Syrah grapes, regenerative organic and holistically farmed Mourvèdre grapes, minimal effective sulfites

175 cases produced



Amérvive

2021 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. I had never been inspired to make or seek Tempranillo until tending these vines for the last few years. These vines clearly want to be here! They grow easily and always win the beauty contest. Cariño translates to 'darling' in Spanish and speaks to the two varieties compliments to each other in bottle, awe!

Tempranillo is always the first to ripen at Ibarra-Young. We harvested 1.5 tons of this Pesquera clone with the help of some friends on a foggy morning to kick off our 2021 vintage. We drank Champagne and ate donuts and had a grand ol' time. At the winery we processed the Tempranillo using about 60% whole cluster. Who does that?!? I'm loony. 10 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 in the basket press, Cariño aged in neutral French oak barrels until a month before bottling. The barrels were racked up to tank and the wine was bottled unfinned and unfiltered in July of 2022.

Tasting notes: A version of Tempranillo you've never tried before. Barely ripe blueberry 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 that we use as our compost tea to spray our vineyard.

11.3% ABV

FOB: \$17

Ingredients: regenerative organic grapes managed holistically, minimal effective sulfites

93 cases produced



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2021 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. Can I pick favorites?? 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 sheers to harvest!

The Syrah was harvested in two picks in order to gain depth, acidity, and layers of different tannin structures in the final wine. The first pick was harvested around 21B and was fermented 100% whole cluster. The second pick was harvested 10 days later. Both picks were fermented 100% whole cluster, partially in larger fermentors and partially in open top barrels. The two lots were blended about a month before being bottled unfinned and unfiltered in July of 2022.

Tasting notes: The friend you never want to go home. Caring, funny, inquisitive, genuine. Violets, ripe red fruits, lots of acid and 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 where it doesn't take over. 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.

12.2% ABV

FOB: \$18

Ingredients: regenerative organic grapes managed holistically, minimal effective sulfites

137 cases produced

