



2017 GLOU GLOU

Old Vine Charbono | Mendocino County | San Soufre

General thoughts on Glou Glou... For the un-initiated, Glou Glou is a chuggable red wine that is fresh and vibrant. The classic version would be Beaujolais Nouveau I guess, but ours is quite different.

Vineyard: 100% Charbono sourced from Gary Venturi's Vineyard in Calpella; north of Ukiah in Mendocino County. These old vines were planted in the early 1960's and are head trained. The vineyard is dry farmed, and the yields are super low. The soils are Yokayo series and the dust gets everywhere! Gary is a great farmer and knows that the key to great grapes is meticulous canopy management. He grows beautiful clean fruit with only a couple of sulfur spays a year.

Winemaking: We picked the vineyard at 21 brix on October 19th. This was post fire, but there was not a lot of smoke in this vineyard. There were fires to the north-east in Redwood Valley. Since we intended to ferment these grapes via carbonic maceration, we were not too concerned with smoke taint. The handpicked grapes were placed in an open-top tank with dry ice added. We set the temperature at 65°F and added 20 gallons of fermenting rosé to the tank to generate CO₂. We sealed up the tank and did not touch it for 14 days. On pressing day, we dug out the tank and added the whole clusters to a horizontal bladder press and pressed gently to avoid picking up too much structure from the skins. We let the juice, which was VERY dark, ferment with native yeast to dryness in tank and then we barreled it down into neutral barrels in a cool spot. The wine finished up malo-lactic fermentation natively and we topped up the barrels. We were intending to make this wine with no added sulfur, so we checked barrels often to make sure we weren't going to be making kombucha on accident. We had two barrels that had VA a bit higher than we are comfortable with, so we added SO₂ to them and took them out of the blend. The remaining barrels were fined with 1.5 egg whites per barrel and racked and returned a few weeks before bottling so that we had nice clarity, which means the wine won't get too funky in the bottle.

Production: 150 Cases

Alc: 13.4%

TA 5.2 g/L

pH 3.68

VA: 0.75 g/L

RS: 0g/L

Total SO₂: 0ppm