



2017 SWEET BERRY WINE

49% Carignan | 39% Zinfandel | 7% Cabernet Sauvignon | 5% Charbono

For the 2017 vintage of the Sweet Berry Wine our goal was to make a wine that is softer than our 2016 vintage. Whereas the 2016 was essentially 100% Carignan (except for a few bunches of Golden Chasellas grapes thrown in during the pick) we played with blending four varieties for the 2017. We wanted the wine to still be full of juicy red fruit but with an added zippy acidity so we chose to use the Carignan mixed with Zinfandel as a base and added a touch of Cabernet and Charbono. The result is fresh with bright red plum and sour cherry notes. If drinking this wine right away, it is best to decant first which will prevent dissolved CO₂ from having a tannic grip on the palate. This wine will be at its best from mid 2019 – 2024 and beyond if stored properly. For a hot summer day serve chilled.

Vineyards: The grapes for this blend are grown on old vines and sourced from vineyards in Mendocino County and Sonoma. Our Carignan and Charbono grapes come from Gary Venturi's vineyard in Calpella where they are dry farmed using sustainable farming techniques and grown in Yokayo sandy loam soils. Our Zinfandel grapes are non-certified organic sourced from Zeller vineyard in Redwood Valley where they are dry farmed in Pinole gravelly loam soils. The Cabernet grapes are sustainably farmed on Sonoma Mountain at Berger's Oak Shade Ranch in Gouilding volcanic gravelly loam soils.

Winemaking: All of our fruit for this blend was hand-picked and each one of the varieties goes through its own separate, slightly different winemaking process in order to bring out the desired expression of the fruit. Our Carignan, Zinfandel, and Cabernet were hand sorted at the crusher. There was no Sulphur added, no cold soaks and only native fermentation in open-top fermenters. Punch downs happened frequently and decreased over time. The Carignan was 50% whole clusters, drained and pressed just before dryness and aged in neutral French oak – a combination of 600L demi muids and 228L Burgundy barrels. The Cabernet and Zinfandel were each 100% destemmed, drained and pressed at dryness. The Cabernet was aged in a combination of new and used French 225L Bordeaux barrels. The Zinfandel was aged in neutral French oak 600L demi muids. Carbonic Maceration was used for the Charbono. Whole clusters were placed in open-tanks with dry ice. The temperature was set at 65°F and 20 gallons of fermenting rosé was added to generate CO₂. The tank was sealed and untouched for 14 days. On pressing day, we dug out the tank and added the whole clusters to a horizontal bladder press and gently crushed the grapes to avoid picking up too much structure from the skins. The juice was then fermented in a stainless steel tank and transferred at dryness to age in neutral French 228L Burgundy barrels. One month before bottling we racked and blended the individual lots then returned the wine to barrels until two days before bottling when the wine was racked clean to tank. We bottled without filtration.

Production: 955 cases | ABV: 13.8% | TA: 6.34g/L | pH: 3.60 | VA: 0.78g/L | DCO₂: 700ppm
Total SO₂: 46ppm | Turbidity at bottling: 15 NTU