



VARIETALLY INCORRECT ZINFANDEL 2021

Varietal: 100% Zinfandel

Alcohol: 12.5%

Vinification: Whole clusters (stems intact) sealed in a tank for two days (semi-carbonic maceration). After opening the tank, a mixture of punchdowns and pumpovers were used to gently extract tannin. Pressed prior to dryness and aged in neutral oak barrique for 5 months. Unfined. Unfiltered. Sediment expected.

Vineyard: Ricetti Vineyard, Redwood Valley, Mendocino County; planted in 1948; dry-farmed (non-irrigated), certified organic vineyard; gravelly loam soils.

Tasting: This highly limited release comes from one precious ton from Ricetti Vineyard. Light-bodied enough to get along with any meal, this wine offers everything you want Zinfandel to smell like; rhubarb, red currant and a whole lot of balanced fruit.

MARTHA'S NOTES

For many years varietally 'correct' Zinfandel from the New World meant a wine that was opulent, oakey, higher alcohol, and often sweet with residual sugar. While that definition might suit some, my goal is to make wines that represent the territory where it grows in the most transparent way possible. Simply, I want to express my home state of California. If that means the wine isn't 'correct' by some standard but instead captures the local essence of the varietal? Rejoice!

PRODUCTION NOTES

Production: 70 cases

At Bottling (February 2022): Free SO₂ 15 mg/L, total SO₂ 30 mg/L. All of our wines are fermented with native yeast and bacteria, are vegan (our corks contain beeswax), and have no additions beyond minimal effective sulfites for some wines, as listed.

Martha Stoumen