

YOUNG VINES 2019 LONG ÉLEVAGE



Varietal: 99% Zinfandel-related clones, 1% Vermentino

Alcohol: 12.5%

Vinification: All Zinfandel-related clones were harvested together and co-fermented whole cluster in an open-top stainless steel tank. During early stages of fermentation, gentle body punch-downs and short pump-overs were used in order to limit extraction. We performed a délestage ~2/3 through fermentation. Close to dryness, a seal was placed on the tank to begin an extended maceration. After a month total on stems and skins, the tank was pressed, and the wine was racked to neutral oak barrels.

Vermentino was gently foot tread before pressing. Juice was racked to stainless steel to begin fermentation. The wine was twice racked off its lees, once after a very active 12 day fermentation, and again when fermentation was complete. The wine continued to age in neutral Flextank for 9 months before a splash was added to the 2019 Young Vines blend.

The initial release of 2019 Young Vines was kept in barrel for 9 months before racking and final blending; for the extended elevage series, we selected 10 barrels to continue to age for 18 months in total in neutral French oak barrels before bottling.

Vineyard: King Vineyard, Fairfield, Suisun Valley; historic field blend; grown with compost teas and without pesticides and herbicides, fungicides are synthetic; clay soils.

MARTHA'S NOTES

I find loose inspiration in art, music, and yes, other wines of the world. This wine throws a Californian wink at Côte-Rôtie, where a portion of Viognier may be blended into Syrah as a means to lift aromatics. While the white grape Vermentino is not quite the aromatic powerhouse that Viognier is, it subtly lends a small element to this blend of Zinfandel-related clones. Zinfandel has a long enough history in California that distinct clones have developed over the generations. Somewhere between a single varietal, single vineyard wine and a blend, this unique mix of Dempel, Rockpile, DuPratt and Primitivo clones (and that splash of Vermentino ;-)) all bring a different voice to this wine, resulting in a wine full of spice, dark fruit, and taught tannins.

PRODUCTION NOTES

Production: 262 cases

At Bottling (February 2022): Free SO₂ 12 mg/L, total SO₂ 36 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