

Vineyard Focus:

Comparing Different **Winemaking** Regimens for a Single Vineyard

Examining the influence of individual winemaking techniques on grapes from the same vineyard

Lance Cutler

Lance Cutler has been a working winemaker in Sonoma County for 35 years. He has been a contributing editor for *Wine Business Monthly* for more than 10 years. His unique perspective on winemaking has led to our Industry Roundtable series and our Varietal Focus series. Lance is also the author of four books, including *The Tequila Lover's Guide to Mexico*.

MORE THAN EIGHT YEARS ago we started a series at *Wine Business Monthly* called Varietal Focus. We hoped to examine the effects of terroir on individual grape varieties by comparing wines from three different regions. We'd select the variety and the regions, and then we'd find three wineries from each region that produces that variety. The winemakers explained what they were doing stylistically and then detailed what they did in the vineyard and the winery to achieve that style. So far, we have completed 17 Varietal Focuses, and they have been wildly popular with our readers.

This story is a little different. We are still selecting three different regions as well as three wineries from each of those regions, but this time we are

focusing on single vineyards. We asked winemakers to detail their stylistic goals and describe what they did in the vineyard and at the winery to achieve those goals. We also asked them to describe the unique qualities of the individual vineyards. With these Vineyard Focus stories, we hope to gain insight into how much winemaking choices influence style and whether they can override the influence of terroir. For this first Vineyard Focus we chose three separate varieties, just to see how things would work out.

We started in the Santa Lucia Highlands with Pinot Noir from **Rosella's Vineyard**. Vineyard owner **Gary Francioni** wanted to create a wine that was feminine and elegant for his **ROAR Wines** bottling. **Dean DeKorth**



from **Bernardus Winery** was after Burgundian-styled wine that exhibited a complete expression from start to finish. **Kosta Browne** winemaker **Nico Cueva** went for “the Holy Grail of a pop-and-pour wine that ages.”

Las Madres Vineyard in Sonoma, Carneros presents a very distinctive Syrah influenced by its cool climate. Owners **John** and **Jean Painter** stay out of the winemaking, preferring to concentrate on growing the grapes. That leaves **Mike Smith** of both **Myriad Cellars** and **Quivet Cellars** to coax the distinctive flavors of olive, tapenade and mineral from the vineyard. **Anne Fogerty** and **Camille Gaïo** joined forces for their **Belharra Wines** to produce a more European style, balancing structure and aromatics. **Matt**

Nagy from **Benevolent Neglect** modeled his wine after Northern Rhône Cornas with an underpinning of California fruit.

Finally, we went to Napa Valley where Cabernet Sauvignon is king. **John Caldwell** started **Caldwell Vineyard** in 1982, and he introduced Entav-Inra clones for all North America. His winemaker, **Marbue Marke**, shoots for bright aromatics that show varietal character and the richness of the Coombsville vineyard. **Thomas Bougetz** of **Bougetz Cellars** went after a very rich style with full-bodied black fruit. **Mike Dunn** uses Caldwell fruit to add fleshiness and elegance to the more rustic fruit from his Howell Mountain vineyard in his **Dunn Vineyards** Napa Valley Cabernet Sauvignon.

Rosella's Vineyard, Pinot Noir | SANTA LUCIA HIGHLANDS

Gary Francioni planted Rosella's Vineyard in 1996. He thought planting Chardonnay on the 50 acres would be best, but Gary Pisoni helped convince him that the new Dijon clones coming out of UC Davis for Pinot Noir would do well.



TROYCE HOFFMAN

According to Francioni:

"We planted Pinot Noir here because it is a cool climate, and we believe we can get a long hang-time through September, which gives us complex flavor development. Because this is a cooler region—in fact, Rosella's is one of the latest vineyards harvested in the area—the aromas fall into the red fruit category. Raspberry, white pepper, cola and especially rose petals are typical aromas and flavors from Rosella's Vineyard. There is always good acidity. The vineyard produces wines that are elegant, and uniquely feminine.

"The best spots in the vineyard are the vines that sit on the ridges and get good air flow, which keeps things cool and serves to dry out any moisture. We can have some problems in the swales with Botrytis. This area is known as the mildew capital of the state, so we planted with a keen eye on wind direction, which helps keep our vines clean.

"The vineyard is Arroyo Seco sandy loam at elevations between 300 and 500 feet. We have a Southeast exposure, and vines are planted in 8x5 foot spacings. Our rootstock is 5C, 101-14 and some SO₄ where the vines are shallow-rooted. We have a variety of clones to enhance our different flavor profiles. We get structure and color from clone 777. Floral notes come from 113 and 667. The Pisoni clone can stand alone. We also have 115, 828 and 23.

"We have a very good water supply, so irrigation is there when we need it. We live on the property, and we have our own permanent labor force, so we have direct control and can call the shots, especially at harvest time. We are very active in the vineyard. We spur-prune, pull leaves, shoot-thin, hedge and drop fruit to reduce Botrytis. We have a cross-arm trellis system to open up the canopy and encourage air flow through the vines.

"We manage crop size with labor. We are in the vineyard every 12 to 14 days, managing the canopy. We even remove the wings on bunches to get a more even ripening. As harvest nears, we are in constant communication with our wineries. Once the call is made to pick the grapes, we pick at night and ship our grapes in refrigerated trucks.

"Our wineries have their own designated blocks of grapes, and they can have them year after year. Over the years I have developed a great deal of trust with our wineries. For the most part, they let me grow the grapes as I see best; but if they request changes as to how I am handling their blocks of grapes, I would certainly work with them to make it happen."

ROAR Wines

2016 ROAR Wines Rosella's Vineyard Pinot Noir

Gary Francioni is a third-generation Santa Lucia Highlands farmer. He graduated **Cal Poly** with a degree in agri-business and took over the family farming business, which owned and managed more than 200 acres of row crops. In 1996, he planted Rosella's Vineyard, and the next year he partnered with **Gary Pisoni** to plant **Gary's Vineyard**. In 2001, along with his wife **Rosella**, he launched **ROAR Wines**.

According to Francioni:

"We are trying to achieve a rich, complex wine while retaining high acidity. We look for aromas and flavors of raspberry, red fruits, white pepper, red licorice, cola and rose petals. We want a wine that is elegant and feminine.

"Clones used for this wine include 777, 667, 23, Pisoni and Pommard. We spur-prune, pull leaves, shoot-thin, hedge and we have cross-arms to open the canopy. We will drop fruit to reduce Botrytis where necessary.

"We pick based on flavor, but we watch Brix, pH and canopy health. We want the grapes to be ripe but not overripe. We'll wait for the pH to rise



above 3.19 so that the acid drops out a bit. When the green flavors are gone, and the fruit develops more complex flavors than simple grapes or grape juice, they are ready. At that point the flavors seem to pop. We also try to pick before any heat spikes or rain.

"Grapes come into the winery cold, and all the fruit is sorted in the vineyard and once again prior to destemming. We give the must a five-day cold soak at 55° F to 60° F. We will turn off the chillers and add 0.75 g/L to 1.5 g/L of tartaric acid prior to the yeast addition. When the must is between 65° F and

68° F, we add yeast and Go-Ferm nutrient. This wine got three different yeast strains: D254, RC212 and Barolo. The wine is fermented in various T-bins, 3-ton and 5-ton stainless steel vats.

"We punch-down once a day during cold soak and at the end of fermentation. We punch-down twice a day at peak fermentation when temperatures are above 80° F. The wine ferments between 85° F and 88° F. We press at dryness, keeping free run and press juice separate until we make our final blend. The wine undergoes natural malolactic in barrel. We use 100 percent French oak, and 60 percent of that is new oak. The wine ages for 11 months on lees but is not stirred. We rack once before bottling and do not filter. The wine receives one year in bottle before release."



Tasting Notes

Francioni: Classic Rosella's in that it has rose petal aromas, red berries, cola and spices. There is a feminine texture that I look for. It is delicate Pinot Noir. There is really nice rose petal on the nose. I really like that there is some nice oak tannin on the end as well.

Cueva: I get a sort of bramble pie crust, which I appreciate. The rose petal is a key factor to Rosella's. There is great entry with a strong acidic focus and great length. There are resolved tannins that fan out in the finish. There is a retro-nasal quality with hints of cardamom.

DeKorth: I really like those red berry, cranberry and rose petal aromas. I love the weight of it. This shows all the best characteristics of great Pinot. It has some smoky oak notes, but they support the fruit and don't dominate. I love the richness on the palate, and the finish has a great balance. There are no holes in the palate. It is beautiful wine.

Marke: There is lots of red fruit, but it is sort of one-dimensional. It is elegant but on the light side. I get some strawberry flavor. It is well-executed and elegant, but a bit simple for me.

Dunn: It is fresh on the nose. Kind of leafy. Definitely soft and there is some sweetness there. I think this has a long, ripe finish. It is nice and tasty.

Bougetz: It is medium to light ruby color. It is the lightest of the three. Very red fruit dominant with strawberry notes, but light to medium in body. The finish has some dryness to it, along with bright acidity, so it should be very food-friendly because there is a little bit of tannin hidden in there.

Fogerty/Gaio: This is very Californian with a fruity nose. It has some of that orange peel with red fruits and wild strawberry. It is fresh. The finish is a bit weird, but it should smooth out.

Smith: I get strawberry, raspberry character. It doesn't have a lot of aromatics. It also has some bay leaf or laurel quality in the back end for a brief second. It is elegant but reminds me of an acid addition. It would have benefited from more concentration to cover that up. It's fine wine but could use more density.

Nagy: I get less strawberry and more of that unripe cranberry tartness that is vaguely sour. I would use the word lean, not elegant. The palate is a little tannic with some acidic, spice hotness. It misses on the finish and leaves you with an acidic mouthfeel.

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Bernardus Winery

2016 Bernardus Rosella's Vineyard Pinot Noir

A native of the Monterey Bay area, Dean DeKorth moved to France in the 1980s where he earned degrees in enology and viticulture from **Lycée Viti-Vinicole** in Beaune and **Université de Bourgogne** in Dijon. He worked with **Olivier Lafraive** and **Domaine des Comtes Lafron** for three years before becoming cellar master at **Domaine Pierre Morey** in Meursault for another three years. Returning to the Monterey Bay area, he worked as winemaker for several well-known Central Coast wineries before joining **Ben Pon** as winemaker for Bernardus.



According to DeKorth:

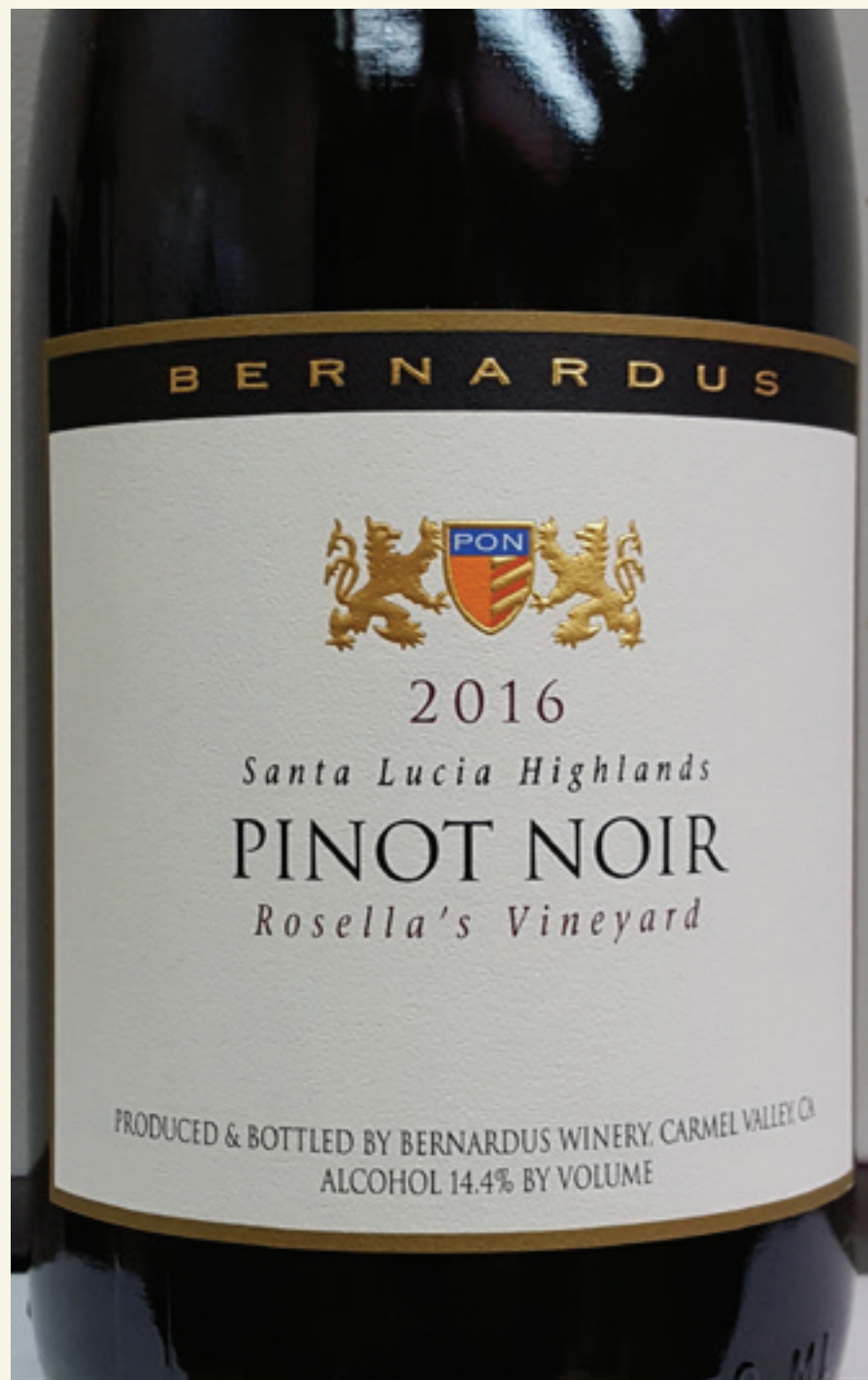
“Rosella’s Vineyard is in a cooler area and is one of my favorite vineyards in the world. I am after a Burgundian style, emphasizing red fruit, cherry and spice. I want a wine that is feminine but balanced. We are after subtle flavors and aromas with a broad mid-range and no holes, with a complete expression from start to finish.

“Because I prefer to make several small lots and then blend to heighten complexity, the grapes for this wine come from three distinct sections of Rosella’s. The lower block is clone 777 and contributes to structure and gives intensity. The upper block is also clone 777 but contributes a lighter, brighter floral component. The middle block is Pisoni clone and gives more phenolics, darker color and a bit more power.

“As we near the harvest date, we check the fruit often and sample regularly, tasting and looking for visual clues. I like it when the skin feels leathery but without shrivel. I look for brown seeds that are becoming crunchy. I want fruit that is expressive and in that sweet spot after greenness but before raisin.

“Grapes get sorted as they enter the destemmer. All grapes are destemmed and soaked overnight, but there are lots of whole berries. I check a sample for Brix and pH the morning after crush; I will adjust acid if necessary, shooting for a pH of 3.30 to 3.40. (I recheck acidity after ML, judging partly by taste but preferring the Pinots to end up around 3.50 to 3.64 pH if possible.) I used RC212, D254, and UV 43 in separate fermenters to provide me with more different batches for later blending. I’ll add 2 lbs. per 1,000 of Super food and 1 lb. per 1,000 of DAP at inoculation. Then another 1.5 lb. around 10° Balling.

“The juice is fermented in closed-top stainless steel fermenters. We pump-over once a day at the beginning and end of fermentation, and twice a day when fermentation is rolling. We ferment at a peak temperature of 85° F. The wine gets pressed, keeping free run and press together, settled overnight and then moved to barrels where it undergoes spontaneous malolactic in the cellar, which is kept at 68° F. All of our oak is French with 33 to 40 percent new. We barrel-age for nine months and only rack three weeks prior to bottling. The wine goes through a light polish filtration and is aged in bottle for one year before release.”



Tasting Notes

DeKorth: This has the typical expression from Rosella's, but it has more of a darker fruit character than usual. It is quite youthful, still. I like the intensity of the flavors, but there is some brambly, blackberry flavor. The finish seems solid and good with a flavor peak in the middle and a gentle finish. It is not too tannic but well rounded.

Cueva: Extremely perfumed wine. I got blueberry and blackberry with some mint, which I like. It has a super exciting attack, with a very broad mid-palate and a broad, round lay down that blankets the palate.

Francioni: It is one of the bigger Rosella's I've had in a while. This has more of that blueberry color and style, which kind of surprises me. The palate is solid, and the flavors keep evolving. There is really good acidity. The wine is a bit chewy but not tannic. It is very complex wine. I think this wine needs more time.

Smith: This is the darkest fruit of the three. It has a bit of cherry liqueur to it. It echoes the dark fruit all the way through. It is a nice wine.

Nagy: I pick up more oak on this than the others on the nose, so the nose kind of gets lost. It is very oaky and hard for me to pick out the fruit. The palate is good. It's really bright and is definitely the plushest of the wines. It is bursting with flavor. It carries all the way through with a lot of richness and a hint of sweetness.

Fogerty/Gaio: The heat overpowers the wine. The mouthfeel is nice but not elegant. It has a bigness for Pinot and dances between points of red fruit, oak and alcohol. I'd like a glass of it but not sure about a whole bottle.

Marke: The biggest difference is the oak. I get a lot of oak. There is classic dark fruit in there, but I get more oak sweetness in the mouth. It is not a toasty oak. It is a bit more raw. It gives it more structure, but again it makes it a bit rough.

Dunn: This tastes Burgundian with slight reduction. I like the aromatics a lot. It is definitely a French style. There is a very berry-like component with great acidity. It has an Old World feel to me.

Bougetz: It is the darkest color and has the darkest fruit aromatics, but it may have some slight Brett to it. It could be stems, but it stands out over the other two. Initially, it was the heaviest on the palate with red, tart cherry. There is a bit of dryness on the finish, along with that bracing acidity.

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Kosta Browne

2016 Rosella's Vineyard Pinot Noir

Nico Cueva grew up around Southern California's San Pasqual Valley. After college, he taught organic farming in Argentina where he was introduced to the wine business. Returning to San Diego, he worked in a wine shop and got hooked on wine. He read everything he could find and tasted wine every chance he got. He joined Kosta Browne as part of the full-time winemaking team in 2011 and moved into his role as head winemaker in 2015.



According to Cueva:

"This is an elegant site, and we try to capture the purity of the fruit, including the signature rose petal, red fruit and floral notes. In seeking Pinots that are age-worthy, we are OK with some reduction and a bit more tannin. We are after the Holy Grail of a pop and pour but one that will also age well. That is really hard to do.



"For this wine we used clones 777, 828 and Pisoni, and we are picking the grapes at lower Brix than we used to because we found that especially the 777 tends to stick around 24° Brix, which makes the flavors overripe if we wait for the Brix to go up. Another change with this vintage was that we started picking into lug boxes and shipping them up to us that way. This reduced a lot of the juicing that would occur on the trip in T-bins.

"As we near harvest, I visit regularly; and while we pick based on a combination of flavor profile and chemistry, we are more weighted toward flavor and balance. Most important for me is acidity. If you wait for the acid to drop out, then I think it is too late.

"For this 2016 vintage, Rosella's grapes arrived at the winery where we destemmed 80 to 90 percent and did no crushing. For this 2016 vintage, we used no SO₂ at the destemmer, and 7 percent was whole-cluster fermented. Depending on the block, we cold soak between 0 and four days at 55° F. We heat up the must to get the fermentation going quickly, allowing for spontaneous fermentation. I will add acid if I need to but didn't with this wine. No nutrients were added to the 2016 Rosella's.

"This wine was fermented exclusively in concrete tanks. We punched down twice a day (except for whole cluster, which we pumped over.) If the fermentation becomes stressed, a sump and screen pump-over is employed at one minute per ton. Maximum fermentation is 90° F. We pressed lightly, mixing press and free run portions and going to barrel where natural malolactic occurs. We used 100 percent French oak with 55 percent new barrels. The wine aged for 16 months and was only racked to tank prior to being bottled. We will cross-flow filter if necessary. The wine receives eight months bottle age before release."



Tasting Notes

Cueva: I pick up that rose petal, hibiscus tea that I like. There is a little orange, tangerine peel as well. It has good attack and the grippiest tannin of the three. It is less resolved right now. It has a pretty long finish that glides on the palate like a silk sheet.

Francioni: The first thing I noticed was the tannin. The acidity is definitely there, with a lot of white pepper spice. Really beautiful balanced wine. It sort of sits in the middle of the other two wines in this flight. It is smooth from start to finish, and I taste no greenness at all.

DeKorth: It is beautiful wine. There is a great contrast of styles. This is less ripe with more spice and has a nice youthful nose. It is the most Burgundian of the three. It is not as ripe, fruit-forward. It is more subtle and spicy. There is nice, elegant red fruit. The mid-palate is smooth and silky with a noticeable tannic finish, which also reminds me of good Burgundy.

Smith: The aromatics don't soar from the glass, but they are there. It shows a dark cherry quality. It is well balanced from front to the back end. It carries itself nicely through the finish. It is fairly indicative of Santa Lucia Highlands.

Nagy: This is like the definition of California Pinot. It is really juicy. It has that cherry, raspberry nose. I like the mouthfeel on it. It is one of the better Kosta Browne's that I've had, less blown-out. It is bright, good and juicy but lacks depth.

Fogerty/Gaio: This has more freshness, more aroma and is a step up. It is more like good California Pinot. I am surprised by the balance. I like the back end and the finish on this. There is some menthol that I enjoy on the finish.

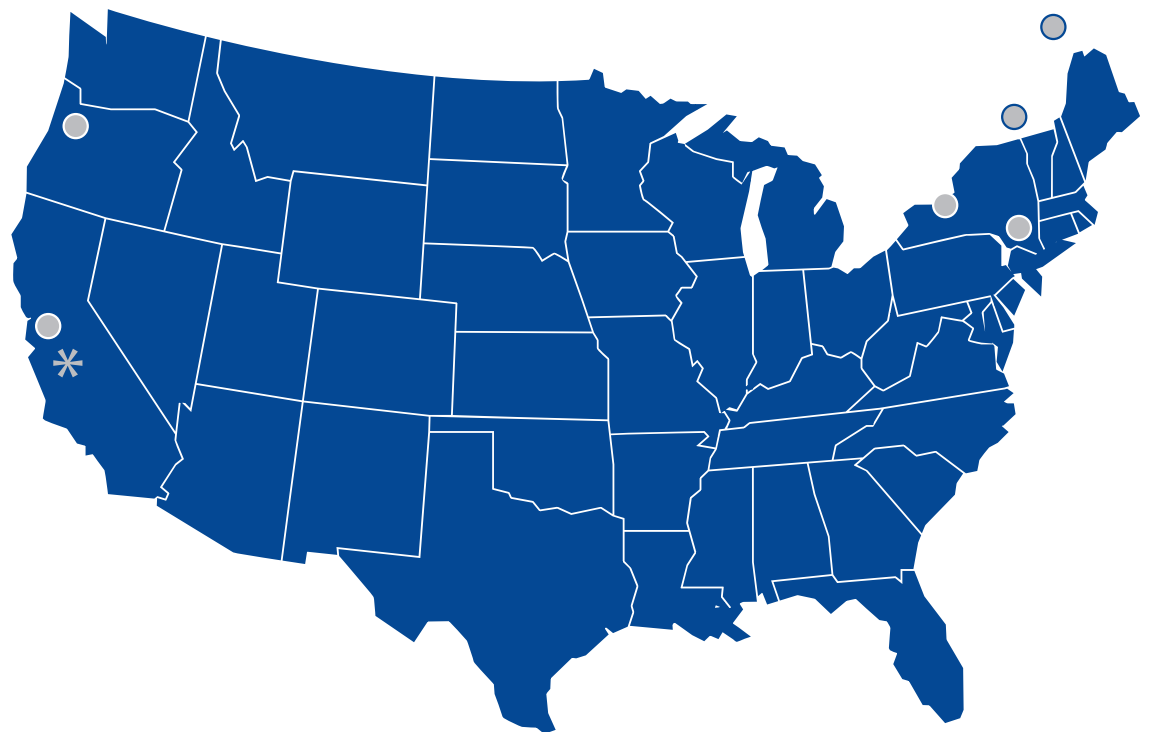
Bougetz: This one is dark red, ruby. Aromatics are still red fruit but a darker cherry. It is not as big as most Kosta Browne I've had. On the palate, there is a cherry liqueur sweetness but with enough acid to keep the palate clean. A nice wine. My favorite of the three.

Marke: This has California dark cherry. In the mouth there is more raspberry than cherry. It is almost like cherry stone pits, which lends to the finish.

Dunn: I concur. I like the cherry aromatics and the brightness. To me, it has more structure than the ROAR. It is attractive with a long finish that satisfies my craving for acidity.

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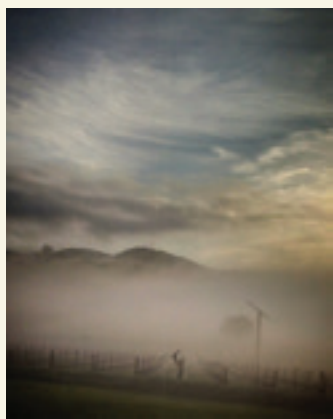
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Las Madres Vineyard, Syrah | SONOMA CARNEROS

John and Jean Painter planted their Las Madres Vineyard in 1999. The vineyard totals 8.5 acres and is divided into two separate blocks, one named for John's mother and the other named for Jean's, hence Las Madres. The hillside site is aligned east/west and nestled in a bowl. This allows for good ripening, during the day, while benefiting from cool marine-influenced temperatures at night. The soil is Haire clay loam with limited depth and an elevation of 50 to 100 feet. Vine spacing is set at 5x8 feet. Entav clone 300, which is fruitier, and clone 174, which shows more earthy flavors, are planted on 101-14 rootstock. Las Madres is traditionally farmed, soon to be certified sustainable.



According to Painter:

“Jean and I wanted to plant red grapes on our property. Syrah is a grape that will ripen in the Carneros, and at the time experts were guessing that it would become the next great varietal in California. As we researched things, we became intrigued with the potential of making cool climate Syrah. The wines made from Las Madres tend toward Northern Rhône flavor profiles. They exhibit generous blue and red fruit components, along with a savory, almost meaty, character. The mid-palate has similar flavors, often with some olive tapenade added. The finish is long and velvety with some natural citrus.

“Farming in Carneros presents its own challenges. Cool temperatures and windy springs affect fruit set. Mid-season heat spikes can challenge fruit unaccustomed to heat, and late season cool off and rains can lead to any number of diseases. Water is always an issue for us; and even though 30 percent of Las Madres is dry-farmed, sweet water remains scarce. Fortunately, most vintages are only minimally irrigated because the vines keep pushing until late in the season.

“We are very hands-on and meticulous in the vineyard. Every year we plant a cover crop for natural fertilizer and organic material. We sucker, leaf-pull and then drop fruit at least twice every year. We hedge by hand, allowing laterals in most cases because those leaves will continue to photosynthesize once the basal leaves start shutting down.

“Determining when to pick is tricky. I try to get a consensus from all our winemakers, while keeping an eye on the weather. Once there is general agreement on the desired maturation, the level of dimpled skins, drying rachis and seeds going brown, I try to schedule a picking crew. A tentative pick day is set, and a marker is placed on the calendar. Then I must get the go-ahead from the winemakers to confirm that picking date. If we can't confirm in time, we lose our spot on the calendar and might have to wait up to a full week to get back on the schedule. It's a bit of a juggling act between the winemakers' desires, weather conditions and crew availability—all culminating in a night harvest.”

Myriad Cellars

2016 Las Madres Syrah Esther Block

Mike Smith is from Sonoma County and moved to Oregon with his family as a teenager. He got into home winemaking as a hobby in Oregon and decided to pursue his interests further by working harvest in Napa Valley. He volunteered to work for **Thomas Brown** at **Outpost Wines** in 1999 and became assistant winemaker in 2004. He has worked for or consulted with many famous wineries, mostly in the Napa Valley. He and his wife **Leah** started their own winery, Myriad Cellars, in 2005, and he is co-owner of Quivet Cellars.



According to Smith:

“I didn’t really have a lot of experience with Rhône wines or varieties, so I had no preconceived notion of style. I like to make natural, terroir-driven wines with minimal intervention. I like my wines to be rich and deep with good acidity to keep them fresh. I look for a pillowy mouthfeel with no sharp edges, and I wanted the cool climate aspects of Syrah to shine: olive, tapenade, mineral and a touch of bitterness. These Syrahs are meant to be sipped, not chugged.

“Las Madres Vineyard is composed of two separate blocks. Hulda Block, named after Jean’s mother, is entirely clone 174. Esther Block, named after

John’s mom, is all clone 300. I decided to make two separate wines: one from each block. The grapes were harvested on the same day and received identical winemaking regimens. Myriad Cellars released the Esther Block, and the Hulda Block was released under the Quivet Cellars brand.

“The grapes arrive at the winery and are moved up an incline sorter that dumps them into a destemmer that feeds into T-bins. We add 30 ppm SO₂ at the destemmer, then pile some dry ice into a corner of the T-bin and cover it with Visqueen. Kept in our 58° F winery, this cold soak lasts two to four days. No acid additions are made. If the Brix is high, we will adjust with water to about 25.5° Brix. We add dry William Selyem yeast, along with 4 lbs. per 1,000 DAP and 4 lbs. per 1,000 Superfood. Around 18° to 20° Brix we add another 2 lbs. per 1,000 DAP and 2l bs. per 1,000 of Superfood.

“We punch-down twice a day, allowing temperatures to rise to 90° F or more. We press, not necessarily at dryness but definitely at minus Brix. The aeration of pressing helps guarantee that the wine will finish fermentation. We press up to 2 bar and do not separate free run from press juice. The wine goes to barrel where it will undergo natural malolactic fermentation. We use 100 percent French barrels with 25 percent new. The wine rests in barrels for 10 months, gets racked for bottling and is not filtered. We bottle-age for six months before release.”

MYRIAD

100% WHOLE CLUSTER
syrah

las madres vineyard
CARNEROS

Tasting Notes

Smith: The Myriad shows the structural component I always pick up. It has a very deep core of plum, cherry and tapenade. The mouthfeel has buoyancy, and the tannins are fully integrated. I taste a little baby fat or freshness. The wood integration is great and doesn't show as wood.

Nagy: The mouthfeel is like a neutral coating that creates salivation. These wines are the most concentrated of the flight. It straddles extraction and richness with a deft touch.

Fogerty/Gaïo: Yum. The density of the wine carries a roundness and sweetness. The mouthfeel is really nice. It has this depth on the palate, and I expect it to be a tannic mouth bomb, but it isn't. It's nice on the finish and comes back to the fruit.

Bougetz: This has the darkest color and the darkest fruit nose. It still had a bit of earthiness but not overpowering in any way. On the palate, there was meatiness and black olive along with a black cherry acidity, which is what I want from Syrah.

Dunn: I got a bit of diacetyl that has blown off now, but it was there. Definitely full of black cherry. It is a strong effort. I don't get the meatiness in the aromatics. There is heft on the palate with a long finish. It is a well-balanced wine. I really like it.

Marke: I get aromas of sweet red fruit. It didn't have that meaty element, and in the mouth it was very elegant, even though it was the most concentrated. I got black tea flavors which made it interesting.

Cueva: There is a bootstrap leather and white flower on the nose with some blackberry tart. There is pretty subtle entry with a little lift in the mid-palate and present tannins. There is a nice long finish.

Franseioni: This was my favorite Syrah. I like all the fruit in it and the black pepper. It had a really long finish. It is a clean wine without any of the funk I sometimes get with Syrah. It is just an enjoyable wine.

DeKorth: I like all of the fruit expression, but at the same time it has that pepper to it. I like the full fruit palate on it. It is not too tannic and remains nicely balanced.

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Rosella's Vineyard

WINERY	Roar Wines	Bernardus Winery	Hosta Browne
Wine	2016 Rosella's Vineyard Pinot Noir	2016 Rosella's Vineyard Pinot Noir	2016 Rosella's Vineyard Pinot Noir
Blend	100% Pinot Noir	100% Pinot Noir	100% Pinot Noir
Winemaker	Scott Shapley	Dean DeKorth	Nico Cueva
Style goals	Achieve rich, complex, elegant wine while retaining high acidity. Typical flavors include raspberry, white pepper, red licorice, cola and rose petal.	We're after a Burgundian style, emphasizing red fruit, cherry and spice. I want a wine that is feminine but balanced. We want subtle flavors and aromas with a complete expression from start to finish.	We want a Pinot that will age well, but still pop and pour nicely. One that shows the typical rose petal, red fruit and floral notes of the vineyard.
AVA	Santa Lucia Highlands	Santa Lucia Highlands	Santa Lucia Highlands
Vineyard	Rosella's Vineyard	Rosella's Vineyard	Rosella's Vineyard
VINEYARD DATA			
Predominant Geology (soil type)	Arroyo Seco sandy loam	Deep, well-drained, decomposed	Arroyo Seco sandy loam
Elevation	300 to 500 feet	300 to 500 feet	300 to 500 feet
Vine Spacing	5x8 feet	5x8 feet	5x8 feet
Rootstock	5C	5C	5C 101-14
Clones	Pisoni, 777, 23, 667 and Pommard	Lower block and upper block 777; Middle block Pisoni	Pisoni, 777, 828
Irrigation or Dry-farmed	Drip irrigation	Drip irrigation	Drip irrigation
Farming (organic, Biodynamic, traditional)	Sustainable	Sustainable (SIP-certified)	Sustainable
Production	3 tons per acre	2.8 to 3.2 tons per acre	2 to 3 tons per acre
Vineyard Practices	Spur-pruning, leaf-pulling, shoot-thinning, hedging, cross-arms to open up canopy and dropping fruit to reduce Botrytis	Abundant hand-manicuring of canopy and fruit load; Average 1.5 clusters per shoot; Fine-tuning throughout the ripening period	Drop triples and wings when needed; Dappled leaf protocol
WINEMAKING DATA			
When to Pick	Pick based on flavor; Want a pH higher than 3.19; Canopy health helps determine when to pick, and weather is also a major factor	Primarily by observing physical characteristics; seed and skin ripeness and flavors backed by Brix, TA and pH; Want "peak ripeness," not overripe with low acid or underripe with green herbal character	Pick weighted on flavor and balance; Most important is acidity—if it drops out, it is too late; Simple logistics factor in as well
SO₂	None at crush	50 ppm at crush	None
Crush Format	We sort fruit in vineyard and again at winery because we are in high Botrytis area; All fruit is destemmed	Sort as they enter destemmer; Full destemming; Soaked overnight and then checked for pH and Brix	Zero crushing; Destem 80 to 90%; 7% whole cluster
Cold Soak	5 day cold soak at 55 to 60° F	None	Zero to 4 days at 55° F
Yeast	D254, RC212, Barolo	RC 212, D 254, UV 43 in separate fermenters	Spontaneous ferment
Fermentation Temperature	85° F to 88° F	85° F	90° F
Fermentation Technique	One punch-down per day during cold soak; Two punch-downs daily when ferment is higher than 80° F	Pump-over twice a day	Two punch-downs per day
Nutrients	Go-Ferm	Superfood 2 lbs. per 1,000 gallons and DAP 1 lb. per 1,000 at inoculation; Another 1.5 lbs. around 10° Brix	None
Acid Addition	0.75 g/L to 1.5 g/L prior to yeast addition	Shoot for pH of 3.30 to 3.40; Make addition morning after crush	None
Malolactic	In barrel 3 to 5 months	Spontaneous malolactic in barrel at 68° F	Natural malolactic in barrel
Racking	Once prior to bottling	One racking 3 weeks before bottling	Only racked prior to bottling
Oak Program	100% French oak, 61% new	100% French oak, 33% to 40% new	100% French oak, 40% to 60% new
Barrel-aging	11 months	9 months	16 months
Filtration	None	Light polish filtration	Cross-flow if needed
Bottle-aging	1 year	1 year	8 months
Cold Stability	Traditional	Cold stabilization	CelStab
Heat Stability	None	Bentonite	Bentonite
Filtration	Sterile	0.45-micron cartridge filter	Sterile via pad filtration
Closure	Cork	Natural cork	Screw cap
Bottle Aging	2 to 3 months	2 months	3 to 4 months

WINERY	Dunn Vineyards	Bougetz Cellars	Caldwell Vineyard
Wine	2012 Napa Valley Cabernet Sauvignon	2014 Eminence Napa Valley Cabernet Sauvignon	2013 Caldwell Gold Cabernet Sauvignon
Blend	50% Caldwell Cabernet Sauvignon, 50% Howell Mountain Cabernet Sauvignon	92% Cabernet Sauvignon, 4% Merlot, 4% Petit Verdot	100% Cabernet Sauvignon
Winemaker	Mike Dunn	Thomas Bougetz	Marbue Marke
Style goals	This wine is meant to be more approachable than our Howell Mountain at a younger age. This vineyard offers blue fruit character and fleshiness while providing soft tannins.	We want inky color done in a very rich style with dark black fruit character. I want dark fruit that is approachable, voluptuous and goes with food.	Fresh bright aromatics, showing varietal character. Fruit-forward, yet balanced and not jammy. Soft elegant tannins.
AVA	Napa Valley	Coombsville, labeled Napa Valley	Coombsville, Napa Valley
Vineyard	Caldwell Vineyard, Howell Mountain Vineyard	Caldwell Vineyard	Caldwell Vineyard
VINEYARD DATA			
Predominant Geology (soil type)	Aiken Soil series of alluvial bands of mineral volcanic ash and rhyolitic tuff	Aiken Soil series of alluvial bands of mineral volcanic ash and rhyolitic tuff	Aiken Soil series of alluvial bands of mineral volcanic ash and rhyolitic tuff
Elevation	600 feet	600 feet	600 feet
Vine Spacing	2.5x10.5 feet	2.5x10.5 feet	2.5x10.5 feet
Rootstock	101-14, 3309	101-14, 3309	101-14, 3309
Clones	169, 191, 341	169, 191, 341	169, 191, 341
Irrigation or Dry-farmed	Irrigation	Irrigation	Irrigation
Farming (organic, Biodynamic, traditional)	Traditional	Traditional	Traditional
Production	4 tons per acre	4 tons per acre	4 tons per acre
Vineyard Practices	Cane-prune, drop fruit, pull leaves, no cover crop	Cane-prune, drop fruit, pull leaves, no cover crop	Cane-prune, drop fruit, pull leaves, no cover crop
WINEMAKING DATA			
When to Pick	Pick by flavor; Chew the skins and look at the color when you spit; Waiting for some acid drop	We watch chemistry, but rely more on flavor and observing the vineyard; We want pyrazines to diminish and fruit to develop; We want acidity to diminish and dark fruit flavor to develop; We look for dimpled skins and brown seeds	We like to let them hang as long as we can, looking for flavors that are fruit-forward, but not jammy, and soft tannins
SO₂	50 to 75 ppm	50 ppm	None until after ML then 30 ppm
Crush Format	Crush and destem with rollers set wide to just pop the berries	Cluster-sort and de-stem; No crushing	De-stem and light crush; Sort after destemming
Cold Soak	None	3 days at 50° F	2 days at 55° F
Yeast	D254	CSM and BDx yeast	Wild yeast
Fermentation Temperature	Try to keep 85° F max	Capped at 92° F	Around 80° F max
Fermentation Technique	Hard pump-overs once or twice until fermentation is rolling then up to five times daily; Less frequent towards end	Start out with one pump-over daily and increase to three pump-overs at peak; Then we drop to two and finally one at end	Wine is barrel-fermented, spinning barrels 1 to 3 times per day
Nutrients	Will add at crush to bump to 5 to 5.5 g/L	3 g/L during cold soak	None
Acid Addition	Rarely necessary	DAP and Fermaid at inoculation and again around 12° to 15° Brix	DAP and Fermaid K 1/3 into fermentation
Malolactic	Inoculate malolactic in tank and then finish in barrels	Inoculate for ML and finish in barrels	Natural malolactic in barrels
Racking	After ML and then every 6 months	Once after pressing then again about 9 months later	Post-ML, to make base blend in August and pre-bottling in April
Oak Program	100% French oak, 90% to 100% new	100% French oak, 65% new	100% new French oak
Barrel-aging	32 months	20 months	19 months
Filtration	Sterile-filtered	Coarse-filter at bottling	Cross-flow-filtered
Bottle-aging	6 months	1 year	Try to get 6 months
Cold Stability	Chiller, conductivity test, KHT	Chilled and seeded with potassium bitartrate	Chilled to 34° F
Heat Stability	Bentonite, Pocock and waters	Bentonite	Bentonite
Filtration	Sterile	DE to 0.2 micron, then cellulose pads to 0.25 micron; 0.45 micron at bottling	Cross-flow only
Closure	Cork	Screw cap with liner	Cork
Bottle Aging	1 to 2 months	6 months or more	6 months

WINERY	Benevolent Neglect	Belharra Wines	Myriad Cellars & Quivet Cellars
Wine	2015 Las Madres Syrah	2016 Las Madres Syrah	2016 Las Madres Syrah Esther Block
Blend	100% Syrah	100% Syrah	100% Syrah
Winemaker	Mathew Nagy	Anne Fogerty and Camille Gao	Mike Smith
Style goals	Old World flavor profiles that still showcase California fruit through the palate. Restraint on oak, tannin and, when possible, alcohol.	Make an elegant, lifted wine that focuses on balance of structure and aromatics without getting in the way of the Las Madres fruit profiles. A restrained style meant to age.	I want wines to be rich and deep with good acidity to keep them fresh. I look for a soft mouthfeel with no sharp edges. Expect olive, tapenade, mineral and a bit of bitterness. Meant to be sipped.
AVA	Sonoma Carneros	Sonoma Carneros	Sonoma Carneros
Vineyard	Las Madres Vineyard	Las Madres Vineyard	Las Madres Vineyard
VINEYARD DATA			
Predominant Geology (soil type)	Haire clay loam	Haire clay loam	Haire clay loam
Elevation	50 to 100 feet	50 to 100 feet	50 to 100 feet
Vine Spacing	5x8 feet	5x8 feet	5x8 feet
Rootstock	101-14	101-14	101-14
Clones	174, 300	Syrah 174 and 300	174 and 300
Irrigation or Dry-farmed	30% dry-farmed, 70% drip-irrigated	30% dry-farmed, 70% drip-irrigated	30% dry-farmed, 70% drip-irrigated
Farming (organic, Biodynamic, traditional)	Traditional	Traditional, soon to be certified sustainable	Traditional
Production	3.5 tons per acre	3 to 3.5 tons per acre	3 to 3.5 tons per acre
Vineyard Practices	Cover crop for natural fertilizer; Sucker, leaf-pull and fruit drop	Bicordon VSP trellis; Hand-tipped, -thinned, leaf-pulled; Green fruit drop in July to max two clusters per shoot; Clear fruit zone of leaves	Cover crop for natural fertilizer; Sucker, leaf-pull and fruit drop
WINEMAKING DATA			
When to Pick	Collective decision of winemakers looking at taste, dimpled skins, rachis, brown seeds and vine health	Collective decision of winemakers looking at taste, dimpled skins, rachis, brown seeds and vine health	Collective decision of winemakers looking at taste, dimpled skins, rachis, brown seeds and vine health
SO₂	None until after ML then keep at 25 ppm free	20 ppm at crush then 25 ppm free after malolactic	30 ppm at crush
Crush Format	Sort bunches and then about 50% whole cluster	Full destem, partial crush in an auger pump, optical sorter	Sorted to de-stemmer to tanks
Cold Soak	3 days at 50° F	2 to 3 days at 55° F	4 days at 58° F
Yeast	Q5	D254 and natural	William Selyem
Fermentation Temp.	85° max	80° F to 85° F	90° F max
Fermentation Technique	Open-top stainless steel with punch-downs twice daily; Aerative pump-overs as needed	Open-top fermenters; Punch-down twice daily to begin then two to three times at height of fermentation	T-bins, punch-down twice per day
Nutrients	None	Hopefully never	None
Acid Addition	Fermaid O mid-Brix depending on YAN	DAP if ferment turns stinky	DAP and Superfood
Malolactic	No inoculation for ML; Finishes in barrel usually by December	Natural in barrel, usually done by spring	Natural in barrel, finishes in 30 days
Racking	Once post-ML and then to bottle	Post-ML rack, mid-summer racking and rack to tank to bottle	After ML and again to bottle
Oak Program	25% Hungarian	100% French, 20% new	100% French oak, 25% new
Barrel-aging	13 months	18 months	10 months
Filtration	None	None	None
Bottle-aging	9 months	At least a year	6 months
Cold Stability	Chilled prior to bottling	Chill with glycol refrigeration in tank	Electrodialysis
Heat Stability	Bentonite	Bentonite	Bentonite
Filtration	Cross-flow-filtered	Cross-flow and membrane filter at bottling	Cross-flow
Closure	Stelvin Plus	Cork	Cork
Bottle Aging	6 to 12 months	6 to 8 months	3 months

Quivet Cellars

2016 Las Madres Syrah Hulda Block



The grapes were harvested on the same day and received identical winemaking regimens as the Syrah from Myriad Cellars. Myriad Cellars released the Esther Block and the Hulda Block was released under the Quivet Cellars brand.

Tasting Notes

Smith: This wine shows more of that violet, blue fruit quality. It has more linear fruit to it than the Esther block. It shares the same mouthfeel components. It has a bit less intensity, but with good palate presence. It is a big wine with richness and sweetness, but with an airy, pillowy elegance.

Fogerty/Gaio: I get some dusty, dark fruit. It is definitely darker fruit. I do find some aromatics similar to the other wines. It is still sweet, but fresher than the Myriad.

Nagy: This is dense and plummy. It is more rich and complex than the Esther block. It has all of the same hallmarks, but I think it is a more interesting wine.

Dunn: It has ripe, round aromatics with some spice characteristics. It has less of that meaty character, but clean. The fruit is dark, rich, spicy with cinnamon. It is really attractive wine. There is a rounder acidity here. It is missing a bit in the finish, but it is approachable.

Marke: These wines were different, but similar. This has darker fruit. This was more similar to the other two wines in the flight with that meat quality. It was less savory, but similar. This has more black berry and black cherry.

Bougetz: My favorite as well. There is some black olive, earthy, dark fruit. It was the best-balanced Syrah here. I could taste dark cherry in the palate. Lovely wine.

Francioni: This wine has a sort of sweetness to it. It is chewy with bright forward blueberry. This seems to be darker fruit, but it has less acidity, so I didn't care for the mid-palate to finish on it.

DeKorth: I found this a bit less fruitful than the Myriad, and more cola and spices, which may be due to oak. There are nice flavors, but I preferred the Myriad.

Cueva: I like this wine tannin presence-wise. I'm looking forward to seeing where this one goes in the future. I got this brined green peppercorn aroma, which I thought was cool along with fruit leather. It is less fruity than the Myriad, but I liked the tannin presence, which made it feel chunkier.



Quivet Cellars

CARNEROS
LAS MADRES VINEYARD
Hulda Block
Syrah

Belharra Wines

2016 Las Madres Syrah

Anne Fogerty and Camille Gaïo arrived in California by circuitous routes. Born in Minnesota, Fogerty was introduced to John Painter by her father who was a co-worker. She helped the Painters work on their vineyard in 2010. After college she followed wine harvests around the world before returning to California and entering the wine business. She currently works at Outpost Wines. Gaïo was raised in the French Alps and trained and worked as a sommelier before studying science and viticulture at the **University of Bordeaux**. She traveled to Australia and New Zealand before settling in California to make wine. They started Belharra in 2013.



Anne Fogerty (left) and Camille Gaïo (right)

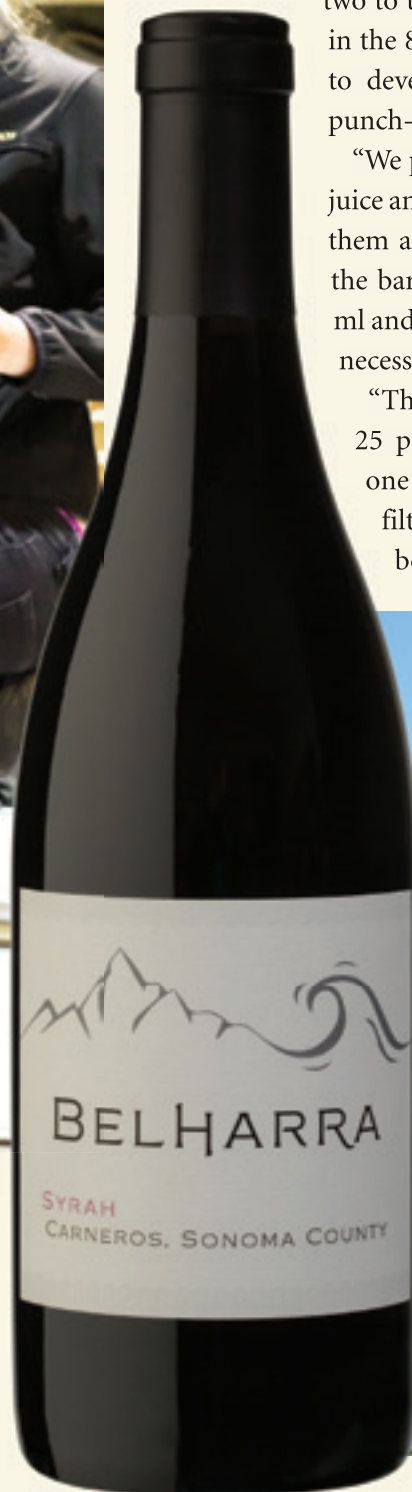
According to Fogerty:

“We want to make an elegant, lifted wine in a more European style that focuses on a balance of structure and aromatics without getting in the way of the distinctive fruit profiles of Las Madres Vineyard. This cool climate site gives us dusty violet along with earthy, gamey aromas and we work at extended maceration to build mid-palate and develop structure.

“At the winery, the grapes are destemmed, pass through an optical sorter and receive some partial crushing as they pass through an auger pump on the way to the tank. We add 20 ppm SO₂ at crush and then cold soak for two to three days at 55° F. After the cold soak we will use native yeast (if the Brix is low enough) or we will inoculate with D254. We didn’t add acid, and we only add DAP if the ferment turns stinky. The wine ferments in open-top 2.5-ton fermenters. For the first few days we will punch-down just enough to keep the cap moist. Once fermentation gets going we do full punch-downs two to three times daily. We keep fermentation temperatures in the 80° to 85° F range. We use some extended maceration to develop structure and at that time return to wet-cap punch-downs.

“We press directly to barrels, so some barrels have free run juice and others end up with press juice. Usually we will blend them all together for bottling. Natural malolactic occurs in the barrels slowly, finishing up in the spring. We rack after ml and keep SO₂ at 25 ppm. We do a mid-summer racking, if necessary, because there is sometimes reduction in the wine.

“The wine is aged in 100 percent French oak with 20 to 25 percent new. Barrel-aging lasts 18 months. We rack one last time from barrels to tank to bottle. We do no filtration and the wine gets at least one year in the bottle before release.”



Tasting Notes

Fogerty/Gaio: Very effusive nose. Perfumed and elegant. The fruit is present, and it is full of bright red fruit and violets. There is fresh acidity in the mouth that needs more time to integrate fully.

Nagy: It has a purity of fruit, kind of like macerated plum and that violet. It has richness along with the fresh fruit. This shows a brightness and lightness that I associate with the vintage.

Smith: It shows the nice depth of Sonoma Valley Syrah. The mouthfeel is broad at entry and then goes off with some nice zippy acidity. I pick it up on the back of the tongue. Overall, a great wine.

Francioni: Whole cluster like crazy! There is all kinds of stuff going on. There are mint, chocolate cake, and raspberry flavors, which go great with the chewy tannins. A lot of people (like my son) will love this, and it is well-made for what it is, but it is not my style.

Cueva: I get some herbed-tenderloin. It is a super perfumed wine and kind of grapey, but not bad grapey. It was elegant on the palate, but it is not my favorite.

DeKorth: I think it has that primeur style. It reminds me of carbonic maceration, which could be a whole cluster thing. It has that bright, grapey style, almost Beaujolais nouveau. It is well made for what it is, but it has a heavy winemaking stamp on it.

Marke: There is nice smoked meat, violets and dark, deep red fruit. It is like a dance that goes back and forth in the glass. The mouth has that purity of dark fruit, but it is very soft, and I can taste that structure that comes from extended skin contact.

Dunn: There is some funk on the nose, but I like it. It is reductive, but I know these things change in barrel and in glass. Decanting would surely help. It is dark and brooding. It is a bit ripe, but brooding is what I get. Big effort.

Bougetz: Nice dark color with good density. There are strong animal or earthy notes to it, which is typical of Las Madres. On the palate this is the lightest to me. It is a little drying and gritty with a lot of meaty fruit and some black cherry. There is some heat, but with acid on the finish.

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Benevolent Neglect

2015 Las Madres Syrah

Matt Nagy worked harvests in New York, New Zealand, Washington and Napa before landing a job with Thomas Brown for five years. He had his first vintage with Benevolent Neglect in 2013 starting with Las Madres Syrah as his only wine. He has added Grenache, Mourvedre and other varietals, but remains focused on minimal intervention and impeccable vineyard sourcing.

According to Nagy:

“I am trying to make a wine with Old World inspiration that still showcases its California roots. I’m modeling Northern Rhône like Cornas with an underpinning of California fruit on the nose and through the palate. I try to have restrained oak, tannin and when possible, alcohol.

“The grapes come into the winery and are bunch sorted. We keep 40 to 60 percent whole cluster, because with Syrah we think it accentuates the vineyard character without overpowering it. The rest is destemmed and crushed. We add no SO₂ until after malolactic. Whole clusters go on the tank bottom and then the crushed fruit goes on top, in the hope that we will get some carbonic

maceration in the fermentation. We cold soak for three days at 50° F and ferment in stainless steel open-top tanks.

“I will inoculate with Q5 yeast and add Fermaid around mid-Brix based on YAN. No acid or water was added to this wine. We foot-tread the grapes in cold soak until fermentation gets rolling. Using whole cluster contributes to stratification in the tank. Foot treading allows us to monitor temperatures all over the tank and make sure it is well-mixed. During fermentation we punch-down twice a day. We will pump over as needed based on fermentation conditions. We keep maximum temperature at 85° F to 90° F. We press around 13 to 16 days into fermentation, based on the tannin taste. We don’t want astringency.

“Press and free run are combined in a tank and then moved to barrels. Natural malolactic occurs in the barrels. After malolactic, we keep SO₂ at 25 ppm. We use 25 percent new Hungarian oak to lend some spice notes and to mellow the tannins. The rest of the oak is a mix of neutral barrels. The wine is aged 13 months, then racked for bottling. It is bottled unfiltered and receives nine months bottle age before release.”



Tasting Notes

Nagy: I get the balance between the whole cluster and the fruit in the vineyard. It has a bit of smokiness that kind of plays with the bright fruit. The whole cluster smooths out the tannins and makes it velvety and more linear through the palate all the way to the finish. The black olive comes and goes on tasting days. It is definitely California fruit, but it has style markers of Northern Rhône with that meaty savoriness.

Smith: I can pick up some of the carbonic maceration. It is very perfumed, not as piercing as Syrah can sometimes be, but combined with great concentration of fruit. It has a nice veneer of tannin, from the front to the back of the palate to the finish. Seems more from fruit skins than stems. It's not over the top but has a nice power play with the fruit.

Fogerty/Gaio: There is a nice solid line throughout everything, not just the smell and all the parts of the palate, but the taste and finish as well. The whole cluster is well integrated. Fresh acidity in the mouth makes it taste clean. Because of the acidity and carbonic character, the finish is really fun, even if it is a bit short.

Cueva: It has muted aromatics dominated by pepper. There was green, unresolved tannin on the palate. It was grippy with some pyrazine.

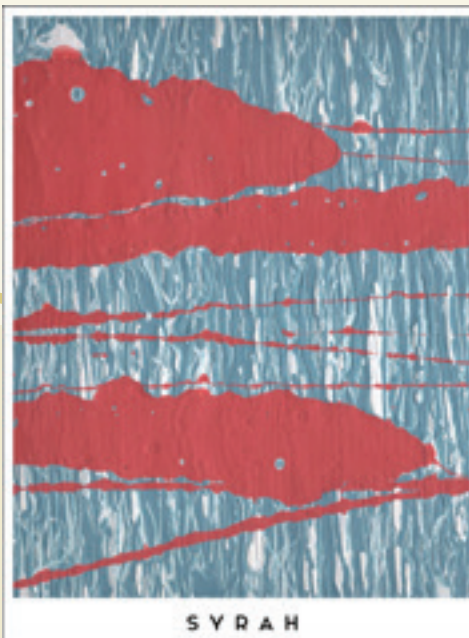
DeKorth: It seems less ripe than the others with more of that peppery note. It had medium intensity and fullness. It was a much tougher vintage.

Francioni: This almost tastes like it comes from a different vineyard. It is much different, as if it comes from a warmer climate. It is a bit of a fruit bomb. The acid stood out the most for me. It was on the lighter side and a little bit closed. The 2015 vintage was a tough one.

Bougetz: This has that same blood, red color. There seems to be a lot of acid, and it almost overpowers the mid-palate leading into the finish for me. It stands out, but it is my least favorite of the four.

Marke: I can see that it is unfiltered. There is meatiness and savoriness, but it is in check. I get some zip from the stems, especially in the nose. In the mouth there is beautiful red fruit and a linear finish.

Dunn: Typical acidity from the 2015 vintage. Aromatically there is a shiso leaf or dried seaweed that lends a charming green character. Acidity is the main component, and there is minimal wood influence. It is angular right now, but I think the wine will age well.



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Caldwell Vineyard, Cabernet Sauvignon

COOMBSVILLE, NAPA VALLEY

John Caldwell is responsible for introducing prized Bordeaux rootstock and clones to California. He worked with the French Government to create and license Entav-Inra clones for all of North America. His Coombsville vineyard has provided grapes for some of the more formidable Napa Valley Wineries. He and his wife Joy started their winery, Caldwell Vineyard in 1998 to honor their son. Currently, Caldwell Vineyard makes 23 different wines. The vineyard was planted in stages starting in 1982 and now covers 65 acres.



SUZANNE BECKER BRONK

According to Caldwell:

“I started planting Chardonnay in the cooler exposures based on what “experts” told me. I was using hydro thermographs to study temperatures, and I realized that we were in a warm site much like Bordeaux, so I started planting Cabernet Sauvignon in my best Northwestern exposures. The conditions here are much like a First Growth vineyard in France.

“The flavor profiles are consistent with the variety and tend to give us a unique mouthfeel, one that is big and rich with plenty of tannin, but the tannins are soft and serve to make the wines approachable. We tend to get concentrated black and blue (not red) fruit aromatics and flavors, and a voluptuous, rich mid-palate with long silky finishes.

“The soil is Aiken clay with volcanic tuft underlying the whole vineyard. Our spacing is 10x2.5 feet on a Lyre system. I was very involved with both rootstocks and clones, even going to France to bring back special Mother

clones. Rootstocks include; 5C, 5BB, 3309, 101-14, 420 A and Riparia Gloire. All our clones are ENTAV origin: 337, 667, 338, 191, 341, 412, 425, 682, 685 and 169.

“We are traditionally farmed, using a lot of composting to develop soil health in the vineyard. We irrigate weekly until harvest with additions of soil and foliar nutrients all season long. The vineyard is primarily cane pruned and the vines are in pretty good health. We do a bit of leaf pulling and keep production at 3 to 3.5 tons per acre.

“I track development throughout the season leading up to harvest. Wine-makers are encouraged to walk their designated sections of the vineyard to help determine when they want to pick. Personally, I like to let the fruit hang as long as possible. I manage the vineyard, but if a winemaker wants me to do their section another way, I’ll be glad to do so . . . if they pay for it.”

Caldwell Vineyards

2013 Napa Valley Cabernet Sauvignon

Marbue Marke was born in Sierra Leone and left Africa at age 15. Eventually, he entered **UC Davis** as a pre-med student but switched to enology and got his degree. He worked at **J Vineyards, Cosentino** and as associate winemaker for **Benziger Winery**. He did a stint with **E&J Gallo** and then went to Caldwell Vineyards in 2005. He has been Caldwell's winemaker ever since.



get cluster sorted in the vineyard. They are destemmed to a shaker table for another sorting. An auger carries the grapes to a must pump, which deposits them into the standing barrels which have had the heads removed. We use 100 percent new French oak barrels.

“We fill the barrels about 2/3 full with must. We add 40 ppm SO₂ to each barrel, plus some dry ice, and put the heads back on. We cold soak for two days at 55° F. We add no acid. They sit on an Oxo System and we spin the barrels one to three times daily. Native yeast conducts the fermentation. We add DAP and Fermaid K about one-third of the way into fermentation. Wine is fermented in our cave, which is cool and fermentation temperatures run at about 80° F. As fermentation finishes we will use argon gas to fill air space until the cap falls.

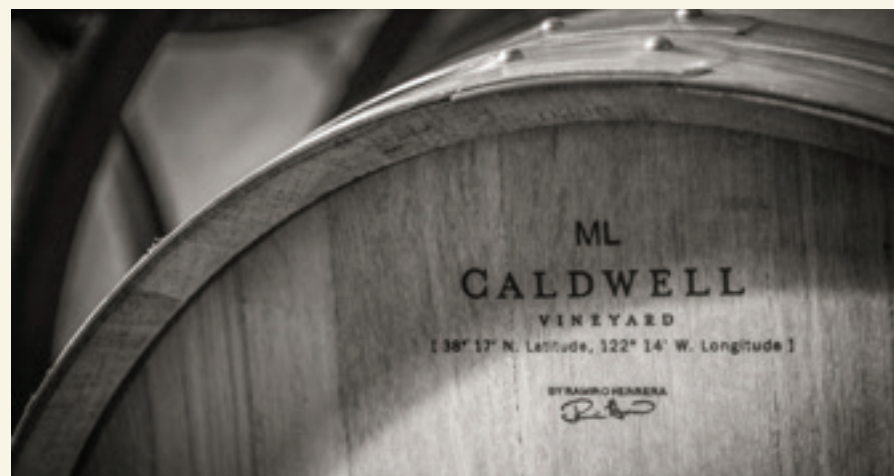
“To press, we drain the barrels, pop the heads and dump the skins into a stainless-steel basket press. Press juice is kept separate from free run but may or may not get blended together later. After the wine is returned to barrels, we inoculate for malolactic which usually finishes in January. From that time on we try to keep SO₂ at 30 ppm.

“We rack three times; once in January after malolactic, again to make our base blend in August and finally for pre-bottling in April. We use 100 percent new French oak barrels and age in barrel for 19 months. We crossflow filter if necessary and try to give the wine at least six months in bottle before release.”

According to Marke:

“We want fresh, bright aromatics that show varietal character. We look for flavors that are fruit forward, not jammy, yet balanced and complex. We want to give you something to taste and identify. The wine must have good acidity and freshness. We look for soft, clean tannins that are present, but smooth on the palate.

“We pick based on taste, our wine style target, and vine health. We run tests, watch physiological maturity, but work mostly on flavor. We try to capture the fruit as it transitions from vegetal to fruit flavored, and we want to pick before there is any semblance of cooked or stewed flavors. Grapes



PHOTOS: SUZANNE BECKER BRONK

Tasting Notes

Marke: There is freshness with a focused nose. We want the wine to be fruity, not earthy or herbaceous. There is some red fruit, but more black fruit. I get some spice, but more like white pepper. We have retained some tannins, but they are soft. This shows bright acidity and great concentration, and the oak is well integrated.

Dunn: 2013 was a pretty tannic vintage, but this wine is opulent and open. There is no red fruit like we get on the mountain. This has a juicy fruit component that always comes back to blue for me. Nicely balanced wine. It has a long finish. It's still a baby and needs more time.

Bougetz: It has dark color. The aromatics have black and blue fruit with noticeable oak. Looking at and smelling the wine, you expect a huge powerhouse wine, but when it hits the palate it is actually medium bodied. I think that is due to the good acidity. Pleasant, well rounded wine.

Francioni: The aromas on this one were my favorite of the three. It had the best Cab-like aromas with great fruit. It is well balanced. I think it has soft tannins with good spice and a bit of menthol. It is drinkable now. I love the wine.

DeKorth: It does seem riper with dark, ripe red fruit. More of a California style. There are some nice spices and it is very full and round. It is well made wine.

Cueva: I definitely got mintiness to this wine as well. Kind of like dark chocolate and very black fruit as well. This was big wood, big tannins, big fruit, big wine. This had omnidirectional presence. It was like an explosion.

Fogerty/Gaio: This is the best of the three. It has that linear finish. It has a nice depth with a nice acid lift. The oak is well integrated. There is concentration and complexity with spice and soft tannins. It is showing very well. Great wine.

Nagy: I like it as well. It is less earthy than the Dunn. There is that white pepper, but I also think there is some tobacco that layers in with the fruit. I get the oak, but it doesn't overpower until it loses complexity. It has some acidity on the back which makes the wine balanced.

Smith: It showcases the brilliance of the 2013 vintage. It has great freshness, dark fruit, a very slight spicy barrel component, which weaves its way through the wine. There is great density and good natural acidity, because on the back end, it starts to build and then dissipates and doesn't go into shrillness, which is what added acidity does for me. This just flows all the way to the back end.



The power of terroir

Tonnellerie Bernard has been crafting barrels using traditional French techniques since it was founded in Southwestern France in 1936. Having joined the Charlois Group in 2017, Tonnellerie Bernard now benefits from a privileged supply of premium French oak staves from some of the most prestigious forests in central France.

Bougetz Cellars

2014 Eminence Napa Valley Cabernet Sauvignon

Thomas Bougetz was working in Seattle as part of the software/computer industry when he decided he wanted to do something else. He studied enology at the **Northwest Wine Academy**, worked a couple of harvests at wineries in the Pacific Northwest and was recruited to help run **Crushpad** in San Francisco. It was there he worked with several different winemakers and became acquainted with some great vineyards. He decided to start his winery to showcase individual vineyards from the Napa Valley. Starting with just 50 cases in 2008, he is now producing more than 1,500 cases annually.



According to Bougetz:

“With this wine I am looking for inky colored wine done in a very rich style with full-bodied black fruits. The fruit is usually what stands out here, overshadowing the tannins. Red fruit notes or pyrazines would be a mistake. I want the dark fruits to shine to create something voluptuous and approachable, hopefully with a slightly lower pH than many Napa Cabernets, so it goes well with food.

“The grapes I use from Caldwell Vineyard come from an elevation of 300 feet. Vines are planted in 3x9 foot spacings and I am using three clones: 169, 685 and 412 which are pretty new. They produce extremely dark color and fruit flavors. We keep production to about 3 tons per acre.

“We watch the chemistry of the grapes but rely more on tasting them and observing the maturity of the clusters as we walk the rows. We want the pyrazines to diminish and for dark fruit flavors to fully develop. We wait for acidity to fall, and we look for dimpled skins and brown seeds.

“We pick into ½-ton bins, cluster sort, and destem without crushing. We add 50 ppm SO₂ at the destemmer prior to cold soak (and maintain 32 to 35 ppm in barrel.) We add color enzyme and cold soak for three days at 50° F. During the cold soak we will also adjust acid and water down the must to adjust Brix.

“After cold soak, we’ll heat the must to 80° F and inoculate with CSM or BDX yeast. We add DAP and Fermaid at inoculation and again when down to 12 to 15° Brix. We start out with one pump-over daily. Once we get down to 20° Brix we switch to three pump-overs, and then twice a day once we hit 8° Brix, down to once a day when down to 3° Brix. Fermentations max out at 92° F and generally take 14 to 17 days. We press to tank at dryness, combining press and free run, but never going above 1.2 atmospheres during pressing.

“We inoculate for malolactic in tank, and then go to barrel where the second fermentation usually takes about 10 weeks. We use 100 percent French oak and 65 percent of that is new oak. We rack about nine months after press. We perform a coarse filtration at bottling and age the wine for a year before release.”



Tasting Notes

Bougetz: Dark color with no lightening on the rim. Basically, sweet black fruit comes out on the nose; black current, black cherry with a bit of dusty oak as well. The first hit seems very full-bodied. The mid-palate is dense with black cherry and a bit of spice. Tannins are in balance with a long finish.

Dunn: It is very fruit forward, but I am impressed with the balance of the wine. The barrel influence is not offering overtly toasty character, but there is a fruit character I get from certain barrel types that I am picking up. There is a spice character, almost like a gumdrop or clove. I am impressed with the silky mouthfeel. I get the ripe, voluptuous vintage character of this wine.

Marke: I get some VA, but I don't think it is intrusive. It does give you a mature sweetness, sort of those old school wines that have that old barrel cask. The fruit is not that fresh blackberry, but more of an aged strawberry or raspberry in the nose. The mouth explodes and is super soft. The wine is silky, but the tannins are drying enough to know they are present.

Fogerty/Gaio: There is VA in the nose that is overpowering, so I get some black fruit but not much else. The tannins are dry and gritty. There is a top level of elegance with black and blue fruit. It is well made wine and has the tannin there, but if the fruit drops off, I'm not sure of its future.

Nagy: I'm having a hard time with the nose. I am getting ethyl acetate and it masks all the fruit on the nose for me. That might blow off. The palate has a ton of grip and a lot of fruit. It is bright, but I can't get past the aromatics.

Smith: There is a definite oak profile difference from the Dunn. It has a creamier sweetness from the oak. The VA is there, but I don't think it is that obtrusive. It is an elevated floral lift. That vintage, we had a lot of stuck ferments, maybe that's what we're seeing here. It presents well. It is definitely dark-fruited. You can see the vineyard coming through and it is really dense. There is some oak on it. People would love this wine.

Cueva: I get Kirsch, dark chocolate and dark, pure fruit. There is clean fruit with nothing sticking out, but as dark as it gets. It is very voluptuous and pleasurable. It is seamless from front to back. It has a medium finish, but a little short for me. A super-polished wine.

Francioni: I like this flight. I can taste the same vineyard in all of them. It has good tannins and is ready to drink now but could go much longer. It is good, but muted. I get tobacco and tannin more than anything along with some blackberry fruit, but it was muted throughout.

DeKorth: I agree about the vineyard family resemblance across the three. There is a nice, intensely Cabernet nose, which I like. There is a nice spiciness, some cedar and some sealing wax which reminds me of Bordeaux. It is full and solid across the palate, and the finish is not out of line.



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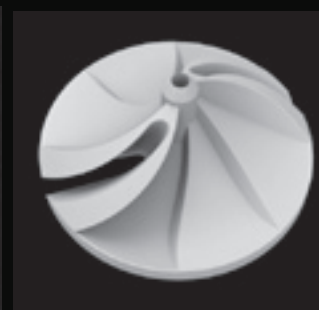
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Dunn Vineyards

2012 Napa Valley Cabernet Sauvignon

Mike Dunn grew up on Howell Mountain at his father's famous Dunn Vineyards. He helped work in the vineyards and with the early harvests before striking out on his own. He graduated from **UC Santa Barbara** with an anthropology degree, and then owned a bike shop in Calistoga for close to 14 years. He returned to Dunn Vineyards in 1999 as a cellar worker, eventually taking on wine production responsibilities and working with the vineyard team starting in 2002. He is also the owner of his own **Retro Cellars**.



According to Dunn:

"Dunn wines are historically tight, tannic wines that need 20 years before they really open up. This Napa bottling is a blend of Caldwell Vineyards and our Howell Mountain property. It is meant to be more approachable at an earlier age. The Caldwell fruit adds blue fruit character, some fleshiness and elegance to our more herbaceous and rustic Howell Mountain fruit. It provides some softer tannins making the wine more approachable at a younger age, but still worthy of aging.



"**Randy** likes to pick based on flavor, and he tends to ignore lab numbers. He likes to chew on the skins and look at the color when he spits. It's very hard to quantify, but he's always done it that way. We are also keying on the acid shifting down to determine when to pick. We are the first Cabernet pick from Caldwell's vineyard. These grapes came in at 24° to 25° Brix with a 3.85 pH, 1.37 g/L of malic and 3.38 g/L of tartaric.

"Grapes are picked in the morning. At the winery they are crushed and destemmed with the rollers set wide to just pop the berries. They pass along a three inch must line to a closed top stainless steel tank. We add 50 to 60 ppm of SO₂. We do no sorting or cold soak. We adjust the acid up to .60 TA. We rarely need to add nutrient, but if we do, we'll add as little DAP as possible. We inoculate with D254 yeast and don't start pump-overs until we see evidence of fermentation. We use a 2 inch "firehose" pump over once or twice a day at the beginning. When fermentation is rolling, we'll pump over up to five times a day to keep the cap submerged. We try to maintain maximum temperatures at 85° F. As ferment slows we pump over less frequently.

"We press to a tank a bit before dryness. Free run and press are combined, but we never press above one bar. We inoculate with malolactic in the tank and wait for the secondary fermentation to start before going to barrels, where it will slowly finish in our tunnel which is a steady 57° F.

"We use 100 percent French oak and 90 percent is new. We rack after malolactic and then again, every six months. We top the wine every two to three months and age the wine for 32 months in barrel. It is sterile filtered prior to bottling and gets six months of bottle age before release.



PHOTOS: RICK FESSENDEN

Tasting Notes

Dunn: Open and soft, especially for a Dunn wine. Fruit is not nearly as present as the other wines. There are red fruits on the nose. There is an acid backbone to it with a bit of wood, but not what you would expect from 32 months in oak. There are tannins from the wood on the back, but no vanilla or chocolate. This is a rounder wine than normal for us. There are some herbaceous notes on the finish.

Marke: I find this more earth driven. You talk about a bit of Brett in there, but even the herbaceous notes are darker. It is not like a sharp bell pepper. The fruit doesn't jump out, it sits behind things. It is well done, and the tannins are super soft, which is change for Dunn wines.

Bougetz: It is Bordeaux in style. Aromatics show black current and a hint of pyrazine. On the palate it is medium body. Stylistically, it is like an approachable Bordeaux. It is well balanced with tannins. The 32 months in oak is not showing up and there is a good amount of acidity. It would be fantastic with food.

DeKorth: My favorite of the group. It reminds me very much of Bordeaux. It seems a bit less ripe with more greenness to the notes. It is clean and nicely balanced with dark fruit flavors.

Franscioni: It is green and chewy, but in such a pleasant way, because it is softer with good acid. It has beautiful fruit notes for a Cab. There is loads of dark fruit with good tobacco. The fruit pops

with acidity and it has a good mid to finish palate. I like the gaminess of it. It is ready to drink now but can go a hell of a lot longer. My favorite of the group by far.

Cueva: Screaming. Really well done. Mulberry, violets and very nuanced. It has density and power but is still light on its feet. It has tannin, but is not disjointed, giving it that draw. Killer wine, really well done.

Nagy: I like this wine. It has a well-balanced tannin structure. It shows a lot of life without being overly tannic and overly oak extracted. There is a little hint of herbaceousness, which I like. This finds a nice balance between the fruit components and the vegetal components on the nose.

Smith: I think it is a really well-made wine. It has good density and palate structure. It definitely has some briary qualities mixed up with some mint. It is either earthy or there is a little bit of Brettanomyces in there. Just barely perceptible. It is like Brett done well.


Fogerty/Gaio: I like this wine a lot. Whether herbaceous or Brett, there are a lot of tones here and they are all in balance. There is no real sweetness here, and I like the dryness and the freshness of it. The tannins are soft, and I think it will age well. The wine structure is beautiful. The mouthfeel is nice and not too sweet.



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Vineyard Focus:

Comparing Different **Winemaking** Regimens for a Single Vineyard



THE VINEYARD FOCUS SERIES did a great job showing how terroir in different regions affected individual varietals. We learned that certain varieties like Pinot Noir, Cabernet Franc and Riesling seemed to be more influenced by terroir than other varieties like Cabernet Sauvignon and Chardonnay. Some varieties like Pinot Gris showed identifiable characteristics through a variety of terroirs and winemaking techniques.

The Varietal Focus series proved to us that most winemakers make exactly the wine they set out to produce. Vintage may make it harder or easier to achieve their desired style, but winemakers can still bring forth the style they are after. Terroir certainly has an effect, but the effects of terroir can sometimes be overwhelmed, especially if grapes are picked very early or at high sugars. We also learned that individual winemakers prefer different wine styles, and that there is no one style that pleases everyone. This becomes evident when you read through the tasting notes.

It is always nice to get a new perspective on something you've done for a long time. By changing our focus from single varietals to individual vineyards, we can better examine the influence of individual winemaking techniques on grapes from the same place. The vineyards that we selected are great vineyards with unique characteristics. That's the only way growers can attract a variety of winemakers to purchase their fruit. Tasting wines from the same vineyard produced by different winemakers is akin to hearing renditions of classic songs by various singers.

The winemakers working with Rosella's Vineyard picked at various sugars, fermented at different temperatures, and used a combination of fermentors; from T-bins to stainless to concrete. The styles of wine were different but the rose petal, red fruit character of Rosella's Vineyard could not be denied. Las Madres Vineyard has only two different clones, but all the wines exhibit an identifiable meaty character that leans to olive tapenade in addition to the bright fruit. Even the single clonal expressions from Quivet and Myriad, while showing differences, are defined by the vineyard's meaty character. All the Caldwell Vineyards Cabernet Sauvignons shared a dark black fruit component along with a rich, velvety tannin structure. Winemakers commented on how they could tell it was the same vineyard in their tasting notes.

So, maybe we are onto something here. Vineyard Focus offers us a different way to look at the influence of terroir versus winemaking techniques. We will continue with Varietal Focus articles, but we expect you will see several more Vineyard Focus articles as well. **WBM**