

MARCHELLE



Technical Data

Appellation : Mokelumne River, Lodi

Varieties : 82% Zinfandel, 8% Carignan, 10% Flame Tokay, Black Prince, Mission and Muscat

Production : 316 Cases

Analysis :

Alcohol: 14.6%

pH: 3.7

TA: 5.9 g/L

Residual Sugar: DRY (<.01%)

ABOUT

2021 Old Vine Red 'Family Cuvée'

Mokelumne River, Lodi

This blend of ancient vines is dedicated to our friends and families. Old vines represent the wisdom of generations and the ability to endure and succeed through the ages. Some of the oldest vineyards in the world thrive in the Mokelumne River AVA between Lodi and the Sacramento Delta. The Bechthold Vineyard is indeed the oldest Cinsaut planting in the world, struck on its own roots in 1882 and farmed organically. Nearby, the Royal Tee Vineyard was planted in 1889, comprising 82% Zinfandel, 8% Carignan and the remainder a mix of Flame Tokay, Black Prince, Mission and Muscat table grapes. The majority of this blend is from the "1900 Block" of Jessie's Grove, which includes 10% of the almost extinct white grape Monbadon, also known as Berger. All of these vines are own-rooted and dry-farmed.

PROCESS

The white and table grapes were placed in the bottom of the 1-ton open-top fermenters "semi-carbonic" as whole clusters (approx. 8%) and hand-pressed in our wooden 1-ton basket press. Fermentation was done "wild" (no inoculation) with no additions until bottling, when a small dose of sulfur was added. Sulfur has been used since ancient Roman times as a natural antioxidant, and the wine's levels are well below even stringent organic wine standards. This wine was aged on the fermentation lees for 17 months before bottling unfiltered and unfiltered.

TASTING

Moderately dark in color, this wine presents a complex nose with dark fruits, earth and hints of woodruff. The palate presents well-sculpted tannins supported by a good acid backbone that leads to a long, lingering finish echoing the fruits first found on the nose.