

## La Clarine 'Viognier' 2019

**Producer:** Hank Beckmeyer and Caroline Hoël

**Provenance:** Sierra Foothills, California

**Farming:** Organic

**Grape(s):** 100% Viognier

**Vineyard(s):** the wine is comprised of two different vineyards, roughly 50/50 split between the Cedarville vineyard with decomposed granitic soils and the 3000 ft. elevation, forested Sumu Kaw vineyard with volcanic loam.

**Vintage:** Hank writes: "Beautiful, easy, lovely harvest. Everything went right. It was a remarkably unremarkable vintage that seems to have made really remarkable wines."

**Fermentation/ Aging:** The first lot is whole cluster pressed into flex tank for spontaneous fermentation. The second lot, picked a week later, is similarly whole cluster pressed right into the active ferment. Aged in flex tank.

**Fining/ Filtration:** none.

**Sulfur:** after a few years with occasional mouse issues, they now add 20ppm sulfite at crush. 15 ppm added at bottling.

**Misc:** Although the single varietal Viognier was initially intended as a one-off to capture an exceptional vintage for the grape, Hank tells us "I guess I've made my peace with Viognier," and the wine allows him to showcase two of his favorite vineyards together.



### The Producer:

If wine writer Terry Theise's notion that distinctiveness as precondition for greatness is correct, La Clarine Farm is certainly primed for immortality. The La Clarine wines are teeming with life in a way that separates them from even the most lively of French natural producers. Self-proclaimed refugees from the music business, Hank Beckmeyer and Caroline Hoël began the project thinking they'd try a few things and if people liked it, they'd continue. Recovering biodynamic farmers, they have evolved from Steiner's method of rigorous input to Fukuoka's method of careful observation. Although they purchase the majority of their fruit, Hank writes about the quantum entanglement of vineyard, winery and winemaker; a cellar-inclusive addendum to the conception of terroir. The La Clarine wines are bottled inquiries, cloudy with curiosity and a bursting state of vivacious play that makes them a joy to drink and endlessly fascinating.

### The Vineyard:

The Viognier is split between two vineyards at a roughly 50/50 ratio. The first comes from the Cedarville vineyard from which Hank makes his iconic Mourvedre. The soils here are decomposed granite and the fruit is ready about a week earlier. The second pick comes from one of the other core vineyard Hank works with: Sumu Kaw is a 3000

ft. forested vineyard with volcanic loam soils whose name translates to “place of the sugar pines.”

**The Winery:**

The fruit from Cedarville is whole cluster pressed into Flextank for spontaneous fermentation. A week later the Sumu Kaw fruit is processed identically and the fresh juice is poured into the active Cedarville ferment. Aged in flextank on lees and bottled without fining or filtration.

After a few experiences with wines developing mousey off-flavor, Hank has shifted his sulfite application to 20 ppm during crush to discourage the overeager lactic acid bacteria populations that are substantially more sensitive to sulfite than yeast. Bottled with another 15 ppm added sulfite.

For more email [info@OlmsteadWine.com](mailto:info@OlmsteadWine.com)

**OLMSTEAD  
WINE CO.**