

Et Alia 'Pinot Noir' 2018

Producer - Aaron and Cara Mockrish

Provenance: Yamhill-Carlton AVA, Oregon

Farming: Organic

Grape(s): 100% Pinot Noir

Vineyard(s): Carlton Hill Vineyard is 11 acres on an East facing slope with limestone soils.

Fermentation/ Aging: Whole cluster foot crushed, macerated for 6-7 days before basket press. Aged in neutral French oak barrels on gross lees for 6-8 months.

Fining/ Filtration: none.

Sulfur: 22 ppm at bottling

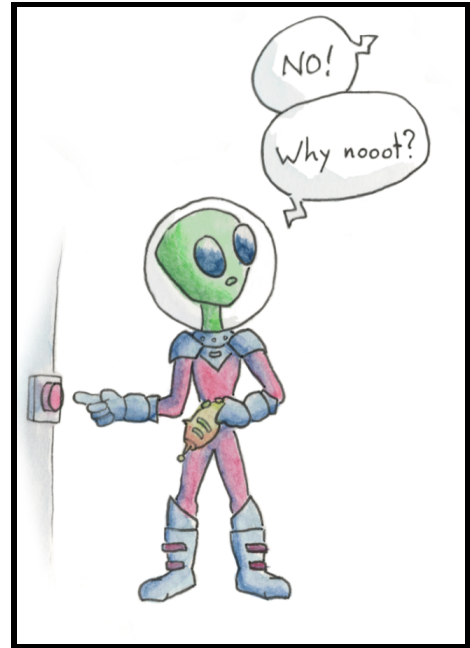
Misc: The label was made by Gideon Beinstock's ~18 year old son for \$50

The Producer

Although Frenchtown Farm began as an ideological successor to the Clos Saron legacy, Cara and Aaron Mockrish have been through a rigorous process of exploration to find their own voice. Eye opening conversations with luminaries like Batiste Overnoy, Pascaline Lepeltier and Nicolas Gordo of Domaine Simon Bize have helped them develop new ideas about how to temper and communicate North Yuba's monumental terroir to produce more youthful wines. Their vision has changed from a modern Californian project pooling fruit from many vineyards to produce cellar driven wines into a reflection of the French Vigneronne concept.

"We have a new direction that we're so excited about" Aaron says, but that leaves them with a bit of a pickle. See, they want to make their wines tell a story about their vineyards and their farming but they've got all this negocié wine to work through first. "We still have '17, '18, '19 to go before people are drinking our current thoughts." Aaron explains.

The Et Alia wines are an answer to this quirk of timing, both meeting their present circumstance and the strangeness of the time we're all living through. "We want to get this into people's glasses during these crazy times at an affordable price!" Moving forward, all of their negocié wines will be sold under the quirky Et Alia label created by Gideon's ~18 year old son for like fifty bucks. "We basically had what I feel is beautiful wine on our hands and wanted to find a way to work with it at a price that's a no brainer" he says. Not only are these wines delish, amusing and delightfully thrifty but they help Aaron and Cara bring their new vision to the market faster.



The Vineyard

The Pinot Noir that becomes 'Waypoint' grows in Carlton Hill Vineyard, an 11 acre plot in the Yamhill-Carlton AVA of Oregon sandwiched between two heavy hitter vineyards. The limestone-rich vineyard sits at one of the only East facing slopes in the Yamhill-Carlton AVA: "there's only so many perfect spots in the valley." Ever focused on context, Aaron mentions that "one of the things I loved (about Carlton Hill) is that it's the same group of field workers every year and they've been working there for a long time - there was no cultural separation between the pickers and the farmer."

The fruit is picked at 22.5 brix, driven up to EIEIO winery run by their friend Jay MacDonald who introduced them to David in the first place. They crush the wine by foot in his cellar and leave it cool while they enjoy lunch and dinner with friends in the valley. They then drive all night to get it back to Frenchtown Farms in North Yuba.

The Cellar

This wine arose as a merging of their own background in Oregon (they spent 2015 at Big Table Farm) and a desire to understand winemaking better. The notion was to apply Gideon's concept of cellar work to the more alkaline soils and cooler climate of Oregon. Whole clusters are footcrushed in macrobins with gentle, manual punch downs for the 6-7 day maceration. Because of the cooler climate, they allow a longer maceration for this wine than they do their North Yuba fruit, pressing just before the ferment concludes to take advantage of the protective CO2 still being released at the end of ferment. The base wines are pressed to neutral French oak barrels to age on gross lees without racking for 6-8 months until bottling at which point 22ppm of SO2 is added.

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