

La Clarine 'Angle of Repose' 2020

Producer: Hank Beckmeyer and Caroline Hoël

Provenance: Sierra Foothills, California

Farming: Organic

Grape(s): Tannat and Grenache

Vineyard: young vine vineyard with rocky, clay soil.

Vintage: Hank writes: "it's becoming one of my fav vintages. It reminds me of 2010 - nice acidities and great flavors with

balanced concentration. No fire issues in 2020 for us (that was this year). The 2020s seem well built, very friendly up front, and I think they will age well."

Fermentation/ Aging: Both varieties were picked and fermented together as whole clusters in open-top polyethylene bins with daily foot added and crush and/ or bottling depending on need treading. Pressed into flex tanks for aging, topped up with Albarino and racked once prior to bottling.

Fining/ Filtration: none.

Sulfite: after a few years with occasional mouse issues, they now add up to 20ppm sulfite at crush. 20 ppm added at bottling.

Misc: 'Angle of repose' describes the definite reproducible angle with the horizontal leveled surface when granular solids are piled on a flat surface. Hank says: "I find the name has a nice ring to it. Plus, I like that some people will think about it a bit...who doesn't like a little bit of mystery in their lives?"

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 vineyard was planted for them in 2015 by Ron Mansfield, one of the preeminent figures in El Dorado viticulture. The head-trained vineyard was planted 50/50 Tannat and Grenache, a combination Hank and Caroline have had success with at their home vineyard. The soils are rocky clay. 2019 was the first fruiting year for these young vines and the Tannat yields were lower than the Grenache so they decided to produce a rosé. With 2020's crop they decided to vinify as a red.

The tank was topped up with a small portion of Albarino from the high elevation, limestone rich Rorick Heritage Vineyard in Calaveras county.

The Winery:

The two varieties were picked together and fermented as whole clusters in open top, polyethylene macro bins with twice daily foot treading. The base wines were gently pressed into flextank and topped up with some directly pressed Albarino from Rorick Heritage Vineyard (Forlorn Hope).

After a few experiences with wines developing mousey off-flavor, Hank has shifted his sulfite application of up 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 small addition sulfite depending on need.

For more details email info@OlmsteadWine.com

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