

Frenchtown Farms 'Indigeaux' 2017

Producer: Aaron and Cara Mockrish

Provenance: Sierra Foothills, California

Farming: Organic, dry-farmed

Grape(s): 70% Cabernet Sauvignon, 25% Merlot, 5% Semillon

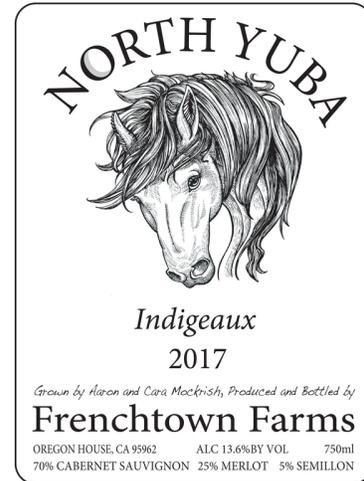
Vineyard(s): Red, granitic terraced vineyards at Renaissance.

Fermentation/ Aging: Cofermented in harvest bin for 5 days before pressing into neutral barrel to ferment and age for 3 years.

Fining/ Filtration: none.

Sulfite: none added

Misc: 'Indegeaux' was an attempt to combine the words 'indigo' with 'Bordeaux' but they didn't realize that in French the harder 'g' gets softened to more of a 'j' sound.



The Producer

In 2015, East coasters Aaron and Cara Mockrish moved to North Yuba, California with a mind to start a farm raising sheep and growing vegetables. That all changed when they encountered a bottle of 2008 Clos Saron 'Black Pearl.' The wine captivated them and upon discovering that Clos Saron was just up the road they set out to make a connection. This evolved into an apprenticeship of sorts that formed the foundation for what is now Frenchtown. Although Frenchtown began as an ideological successor to the Clos Saron legacy, Cara and Aaron 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.

The Vineyard

Through a farmer's market, Aaron and Cara encountered a few of the members of the 'Fellowship of Friends,' a doomsday cult that wine professionals will know under the name 'Renaissance.' The sprawling 360+ acres of terraced vineyards were hewn from sun baked, red granite that accentuates the already potent California sun.

Though the famed winery has shuttered, about 30 acres of vineyards remain of which Cara and Aaron cultivate about 20, selected with the counsel of their mentor Gideon Beinstock of Clos Saron. From their blocks they grow Sauvignon Blanc, Roussanne, Syrah, Cabernet Sauvignon, Merlot and a small block of Grenache. Although the vineyards were irrigated before they took over, Cara and Aaron stopped irrigating. Instead they rely on the deep root systems the old vines have developed to find water and increase complexity. The Cabernet and Merlot are picked very late.

The Cellar

‘Indigeaux,’ a neologism of the color indigo and Bordeaux, will function as their Bordelaise wine. Since taking over farming at Renaissance, Cara and Aaron had a great deal of catching up to do. The vineyards had been left untouched and the wildlife had started to reassert itself.

As Aaron says they were ‘flying blind’ as to when to bottle and they were still working in Gideon Beinstock’s cellar (Clos Saron) and using his shared equipment. The whole cluster, coferment was pressed after 5 days directly into barrel where it completed fermentation and aged for 3 years. Bottled in the fall of 2020 without added sulfite.

For more details email info@OlmsteadWine.com

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