

Scribe 'Atlas East' 2015

Producer - Adam and Andrew Mariani, Gustavo Sotelo (winemaker)

Provenance: Napa, California

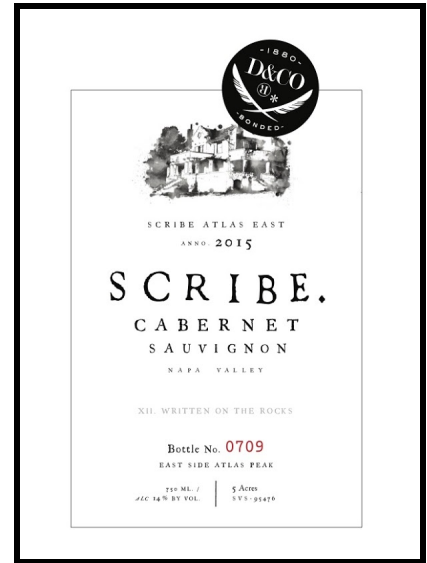
Farming: Organic

Vineyard(s): Two clones of Cabernet Sauvignon from two blocks at higher elevation volcanic terroir.

Fermentation/ Aging: Destemmed into open top steel tanks for 20-25 days of skin fermentation with daily punchdowns and occasional pumpovers. Pressed to French Oak for gross lees aging through the winter then racked away from gross lees back to French oak for an additional 20 months aging.

Fining/ Filtration: none.

Sulfite: added.



The Producer:

Brothers Adam and Andrew Mariani wanted to continue their lineage of California farming but felt a need to unshackle themselves from their parents' nut growing business. After falling in love with wine, they purchased an old Turkey farm in Sonoma to establish as a vineyard. They would later discover the very same spot was a historic vineyard to which some of the first plantings of Riesling in the US can be attributed. Today, they run a picture perfect modern Californian winery, making effortless and unfailingly attractive wines.

In 2015 Gustavo Soletto joined Scribe as winemaker. A veteran of their tasting room, Gustavo returned to the winery after acquiring his degree from UC Davis and a brief period making wine in Spain. After many hours tasting, talking and learning to calibrate around a unified style, Gustavo has helped them grow to 15,000 cases of bottled wine and 5,000 cases of Una Lou.

The Vineyard:

Less than half of the 200 acre estate is planted to vine, the rest left forever wild and supplement with another couple hundred acres off the estate. The Mariani's uncle manages the vineyard work, all of it organic, both on the estate and the leased properties. 25% of their fruit is purchased from organic growers, mostly ones they've been working with for years.

Gustavo describes this as 'the OG of Scribe.' Farmed by Scribe since 2004, this is the first vineyard project of the company. The grapes come from two blocks in an isolated plot at 1600 ft elevation, above the fog line. The soils are volcanic and gravelly and

thanks to the South and Eastern exposition coupled with the shade from ridge line, maturation is slow and gentle. The fruit is picked slightly earlier in order to balance the natural strength of the fruit. Two different clones picked at about 24-25 brix as compared to the 26-28 brix most Napa Cabs are picked at.

The Winery:

The winemaking at Scribe is rigorously modern but no inoculations or additions are ever tolerated except sulfite.

100% destemmed into steel open tops for spontaneous fermentation in steel. Daily punchdowns during fermentation; will pump over if the tank starts to become reductive. 20-25 days on skins typically pressing off as soon as the ferment goes dry. Pressed into a steel tank for settling overnight, racked down to barrel the next day. Sometime in February or March they'll rack off the lees and tinker with some preliminary blending to get a sense for the next 20 months aging. Usually bottled in June 2 vintages later.

For their barrel program they have tried American oak but they prefer French for the style of wine they make. They are constantly trying different coopers whose toast regimens work with their wines. They have been focusing primarily on 4-5 different coopers but they would not elect to work with just one believing the diversity allows them to achieve balance and complexity. Their oldest barrels are 10 years, once they get past that point they start imbuing too much of an 'old barrel' characteristic that they don't feel flatter their wines; they goal is always to capture a state of freshness in bottle.

For more email info@OlmsteadWine.com

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