

Lo-Fi 'Gamay Noir' 2021

Producer: Mike Roth and Craig Winchester

Provenance: Los Alamos, Santa Barbara, California

Grape: 100% Gamay

Vineyard: Clos Mullet - Mike's high-density 'home vineyard' planted by massale selection into shale rich loam

Vintage: 2021 saw a cold, wet spring with bud break coming later than normal. Cool weather persisted with a heat spike at the end and less rain than normal.

Fermentation/ Aging: Destemmed into 2 ton, open-topped steel fermentors with one pumpover per day. Pressed after 10 days into 600L demi-muids for 6 months aging.

Filtration: none.

Sulfite: 25 ppm added at bottling.



The Producer:

Like many in the emerging scene of fresh-focused Cali wineries, Mike Roth and Craig Winchester favor a scientifically thorough approach without falling for the trickery of interventionist winemaking. Native yeast, natural malolactic conversion, minimal effective sulfur and bottling without filtration are the pillars of the Lo-Fi ethos. Over the last few years they've seen the public resonate with their vision and the business has grown to an impressive 7,000 cases in a year. Some of their fruit comes from vineyards they farm and some is purchased. They don't believe in dogmatic natural wine purism and they're not fans of science project indulgences with high price tags. The cool-kid treehouse thing doesn't do it for 'em. They just want to jam out high-quality, wholesome wines that people can always look forward to hanging out with; Lo-Fi wines relentlessly deliver on quality and affordability. The winery employs a charming record store motif to drive home the message that the wines aren't supposed to be aristocratic studies, just a good time in a bottle.

The Sourcing

'Clos Mullet,' is Mike's 'home vineyard' that he and his wife tend together. When asked about the dubious moniker Mike writes: "short stakes in front

long stakes in back. Like a mullet haircut. Business in front, party in the back.” The high-density vineyard was planted without grafting by massale selection into shale rich loam with Gamay in front of the house and Cabernet Franc and Trousseau behind. All trellising materials were recycled from another vineyard that was ripped up and the vines are trained double guyot. The tight spacing required Mike to alter his tractor and design a special sprayer. Despite the high yields, wines made from this vineyard have a penchant for campari like astringency and so Mike approaches cellar work a little more gingerly, destemming 100% of the fruit picked there.

The Cellar

100% destemmed Gamay is fermented in 2 ton, open topped steel tanks with either one pumpover per day. After 10 days maceration, the wine passes through vertical, perforated press into tank for settling before transfer into 600L, neutral French oak demi-muids (at least four years old) where it ages. The wine is raked for the first time in February at which point the first addition of sulfur is made. A second racking occurs shortly before bottling in the spring without any additional sulfite added.

For more details email info@OlmsteadWine.com

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