

Scribe 'PetNat Rose' 2019

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

Provenance: Sonoma, California

Farming: Organic

Grape(s): 100% Pinot Noir, Mount Eden clone

Vineyard: From particular rows in the valley floor associated with higher vigor, with less de leafing to protect the grapes from raisination or scorching.

Vintage: 2019 had a lot more rain, a little colder but weather was perfect from bud break to flowering. Warm conditions from July resulted in an early harvest with higher sugar and lower acidity which works nicely for the Scribe style.

Fermentation/ Aging: Extremely gentle, whole cluster pressing with dry ice to keep the environment reductive. Settled overnight and then free run juice is racked to steel tank. Fermented in temperature controlled steel tanks at 50 degrees (cold) lasting 60-90 days. Once at the desired brix level for bottle refermentation, the temperature is dropped to just above freezing and held there until bottling at the end of harvest.

Fining/ Filtration: none but the wine is periodically racked away from spent yeast cells as the fermentation continues.

Sulfite: none

Misc: The Scribe Petillant Naturel wines are never disgorged. Instead the wines are very gently pressed and naturally decanted away from yeast cells during fermentation leaving a purer quality of wine going into bottle. 2019 is the first year they were able to produce this wine from entirely estate grown fruit.



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:

When the Mariani's found the land that would become Scribe, it had been an old Turkey farm, last in operation in the 1970's but they would come to learn it has a history way cooler than that. In the mid 19th century a wave of post-revolutionary German immigrants called the

Forty-Eighters landed in Galveston, Texas among them, two brothers that planted the first Riesling at a lot between a stream and a river. 10 years later, Texas' succession from the Union would displace the liberally minded Forty-Eighters again and the brothers would end up in California to establish the state's first Riesling vineyard. Prohibition would eventually claim the vines and the land would be repurposed as a Turkey farm only to abandoned and reborn as Scribe.

The rose is made from rows associated with higher vigor, in this case rows planted to the historic Mount Eden clone of Pinot Noir from the valley floor. Scribe has made Pet Nat since 2016, each year focusing on a different clone of Pinot Noir but Gustavo thinks Mount Eden may be the way to go moving forward "I like it alot - more dark raspberry quality rather than bright and light strawberry - a little more depth." The rows destined for sparkling production are barely leafed at all to keep the grapes protected from scorching or raisination as it is more noticeable in a sparkling wine.

Less than half of the 200 acre estate is planted to vine, the rest left forever wild. Their production is supplemented 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.

The Winery:

The winemaking at Scribe is rigorously modern but no inoculations or additions are ever tolerated except sulfite. The whites and roses are all made in a very reductive style with lots of dry ice in the press pan and in the tanks. All the wines at Scribe begin with a varietal Pied de Cuve, a small fermentation of pre-picked fruit that gives their different fermentations the same starting culture to work with.

Hand harvested, whole clusters are pressed extremely gently, leaving more than 20% of the juice behind for maximum purity. The free-run juice is settled over night then transferred to temperature controlled steel tanks for a slow, cold fermentation of between 60-90 days. Once the vat has reached the appropriate level of sugar for refermentation in bottle, the temperature is dropped down to just above freezing to bring the fermentation into stasis. During the ferment the base wines are periodically racked away from the lees to clarify the wine. The result of the extremely cautious press and frequent racking allows them to avoid having to disgorge the wine. Bottled without finning, filtration or sulfite for refermentation in bottle.

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