

Doric 'Amber' 2020

Producer: Giorgos Balatsouras

Provenance: Delphi, Central Greece

Farming: Certified organic without irrigation

Grape(s): 85% Roditis, 15% Malagousia

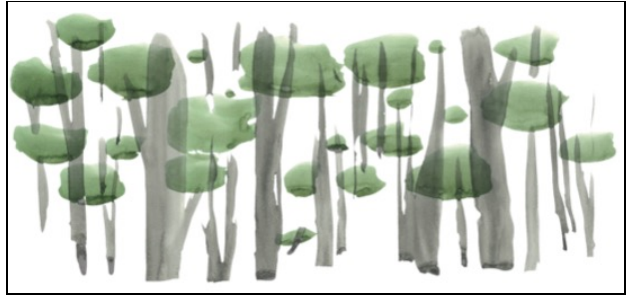
Vineyard(s): 0.85 high 800 meter vineyard planted in 2002 into free-draining limestone soils

Fermentation/ Aging: 7 days of skin maceration in open topped, wooden fermenters under fir branches and thyme, pressed to stainless steel for aging on gross lees.

Fining/ Filtration: naturally clarified by wintertime cellar temperatures

Sulfite: none added

Misc: before retiring to the mountains to make wine, Giorgos was a police officer in Athens



The Producer:

Of the many small, remote wineries we work with, Doric is in a league of its own. A tiny, itty bitty league of its own... The way to the miniscule village of Koniakos winds up a remote mountain near historic Delphi, up perilously steep hills, on narrow, winding roads shrouded in mist. The slow journey is frequently barred by whole herds of goats; the only real traffic seen on those mountain ways. At a mere 800 meters above sea level, the village of Koniakos, surrounded by fir forests. Populated almost entirely by a diminishing crowd of geriatrics, half the town is empty and the experience would feel like time travel if the locals weren't so aged.

The trek is more than worth it to encounter a truly singular, fading wine tradition maintained single handedly by Giorgos Balatsouras. His raggedy, 0.85 hectare vineyard is supplemented by individual vines climbing up trees, hanging from an arbor over his front door and otherwise embedded into the crumbling infrastructure. The wines are made in a truly esoteric fashion with macerations in primitive open top, wood fermenters under a lattice of fir branches and thyme. Vinified entirely without additions, our expectation was that these would be aggressive resin bombs (like brutish,

zero sulfite retsina), but the truth was quite different. The wines feel truly distant from the modern world, artifacts of a bygone era that are completely transportative and earnest.

The Vineyard:

In 2002, Giorgos planted Roditis, Malagousia and Kosmas, an heirloom red variety of the mountainous Phocis region alternately called Kosmadia or Gousmadia. The variety was saved and submitted to the Greek authorities for preservation by Giorgos himself. The 0.85 vineyard, decorated with an imposing goat skull, is situated at 800 meters with limestone soils. Organic farming without irrigation with 2-3 applications of copper in solid form, and 3-4 applications of natural sulfur. He supplements his own vines with 80-250 year old vines that snake through Konokios and climb trees.

The Winery:

85% Roditis and 15% Malagousia destemmed and skin fermented for 7 days in open topped, wooden fermenters under a lattice of fir branches and thyme. Pressed into stainless steel to finish fermentation and aging on gross lees. Naturally clarified by wintertime cellar temperatures. No fining, filtration or added sulfite.

For more details email info@OlmsteadWine.com

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