

Scribe 'Carneros Chardonnay' 2018

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

Provenance: Sonoma, California

Farming: Organic

Grape(s): Chardonnay from a single vineyard on the westernmost edge of Carneros on the Sonoma side planted entirely to the famed Robert Young clone associated with a more citrusy character. Picked at 20-21 brix to capture bright acidity.

Fermentation/ Aging: Gentle, whole-cluster pressing with dry ice to keep the environment reductive. Settled overnight and then racked to steel tank. Spontaneously fermented at 50 degrees (very cold) lasting 60-80 days. Sulfite added after primary fermentation to negate malolactic conversion. Gross lees aging for 6-7 months before bottling.

Fining/ Filtration: cross flow filtration and then sterile filtration at bottling.

Sulfur: 30 ppm added at press, a slight amount after alcoholic fermentation and at bottling if necessary.



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 Soleto 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.

The vineyard for this wine is located 3 miles from the estate is situated right at the opening where the petaluma gap fits into Sonoma Carneros so it is quite windy and the vines therefore struggle some during veraison. Located on the westernmost edge of Carneros on the Sonoma side, planted 25 years ago entirely to the famed Robert Young clone associated with a more citrusy character. The vineyard is low altitude and quite flat with soils typified by dense, California black clay and the fog that usually lingers till about noon serves to diminish the amount of sunlight. Picked at 20-21 brix to capture bright acidity.

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.

Hand harvested whole clusters are piled into a 3.5 ton pneumatic press and pressed gently. As with all of their wines, about 30 ppm sulfite is added during press. The juice is cold settled overnight and then racked into stainless steel tank where it undergoes a very slow, spontaneous fermentation at a controlled 50 degrees lasting between 60-80 days. The wine is racked into steel and concrete with another modest addition of sulfite to prevent malolactic conversion. 6-7 months aging on gross lees. They will rack again only if reduction at the bottom of the tank gets out of control as they like a little bit of reductive savor in their white and pink wines. Filtered gently with a cross filter and then again using sterile filtration at bottling.

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