

Scribe 'Rose of Pinot Noir' 2019

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

Provenance: Sonoma, California

Farming: Organic

Grape(s): Pinot Noir of 5-6 different clones picked between 19 and 21 brix (early)

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: Gentle, whole cluster pressing with dry ice to keep the environment reductive. Settled overnight and then racked to steel tank. Fermented in temperature controlled steel tanks at 50 degrees (cold) lasting 60-90 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: 20-30 ppm added after alcoholic fermentation to prevent malolactic conversion

Misc: The rose is pressed using a champagne technique designed for extremely light extraction of color and phenolics. The grapes are loaded into the press and left to compress slowly with their own weight. Occasionally the press is rotated. The process takes about an hour.

The Producer:

Brothers Adam and Andrew Mariani are inheritors to generations 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 that they would later discover to have been a vital vineyard pre prohibition 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 unflinching 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.

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. The rows destined for rose are the most productive across the vineyards, with about 4-5 different clones in the mix. 25% of their fruit is purchased from organic growers, mostly ones they've been working with for years.

The Pinot Noir for the rose is picked comparatively early around 19-21 brix (compared to 22-23 brix for reds) from a variety of estate vineyards representing about 5-6 different clones in order to get greater diversity of character and aromatic complexity.

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.

For the rose, hand harvested whole clusters are piled into a 3.5 ton pneumatic press. Here they employ a champagne technique meant to coax out the purest juice with very little color or phenolic extraction: the press is slowly rotated but not engaged, drawing some of the juice out by the simple force of gravity. The process takes about 45 minutes to an hour. Additionally, they're cutting the press very early for the same purpose of purity.

The juice is cold settled overnight and then racked into stainless steel tank where it undergoes a very slow fermentation at a controlled 50 degrees lasting between 60-90 days. The wine is racked into steel and concrete with a 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.

For more email info@OlmsteadWine.com

**OLMSTEAD
WINE CO.**