

## **Lo-Fi 'Santa Barbera Cabernet Franc' 2021**

**Producer:** Mike Roth and Craig Winchester

**Provenance:** Santa Barbara, California

**Grape:** 100% Cabernet Franc

**Vineyard:** Coquelicot organic vineyard with fine sandy loam over clay and gravel planted in 1997.

**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:** 8 day pure carbonic maceration (no simultaneous alcoholic fermentation) before press to tank to finish fermentation as juice. Racked to 50/50 blend of 3200L concrete tank and 228L neutral French oak barrique.

**Filtration:** Filtered to 3-5 microns to pull haze creating proteins.

**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**

Planted in 1997, Coquelicot is a larger scale, organic vineyard located in Los Olivos in the Santa Ynez Valley. The Coquelicot vineyards are planted at lower density in Positas series fine, sandy loam over clay and gravel. Positas series soils are alluvial in nature and tend to be deep and well-drained. The vines of Cabernet Franc that were planted here are an old unknown clone. The vines are very high yielding (9 tons/ acre), fertilized with chicken manure and compost. The clusters produced are huge and hand picked in the first week of November just above 20 brix. Coquelicot is located in the cold air drain for the valley making spring frosts a real challenge and resulting in dramatic 50 degree diurnal shifts. In order to account for this, these vines are pruned in late winter in order to delay flowering past the critical frost window.

## **The Cellar**

This is the central wine of the Lo-Fi brand. Although carbonic maceration has become a blanket term, Mike employs the more classic, truly reductive technique. Whole clusters are loaded into sealed tanks with CO<sub>2</sub> added. Every day the free run juice is drained away so that there is limited simultaneous alcoholic fermentation. For the first several days additional CO<sub>2</sub> is added daily. After 8 days of carbonic maceration, the lots are pressed to finish fermentation in tank as pure juice. Mike describes the wine as more of 'an advanced rosé' than anything else. Lots age in a 50/50 mix of 3200L concrete tanks and 228L French oak barriques. Blending occurs shortly before bottling in the spring with 25ppm sulfite added. Although most of the Lo-Fi wines are unfiltered, the Santa Barbera Cabernet Franc was filtered to 3-5 microns because the wine was hazy.

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