

Lo-Fi 'Clos Mullet Cabernet Franc' 2018

Producer: Mike Roth and Craig Winchester

Provenance: Santa Barbara, California

Grape(s): 100% Cabernet Franc

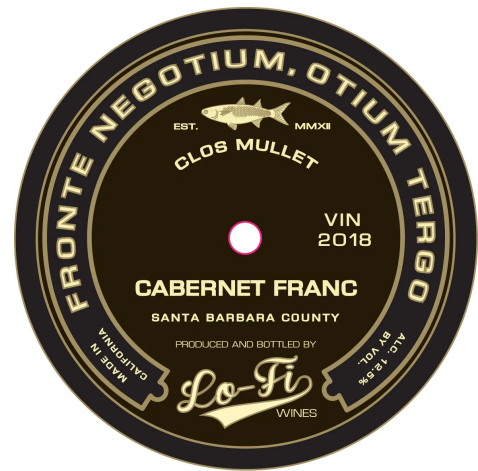
Vineyard: Clos Mullet is Mike's 'home vineyard' planted by massale selection to a distinctly bitter French clone into of Cabernet Franc into shale rich loam.

Vintage: Mike points out that Santa Barbara has a remarkably even growing season from year to year.

Fermentation/ Aging: 100% destemmed and macerated for an additional week after fermentation (around three weeks total) before pressing into neutral French oak barrel for 10 months aging.

Sulfite: 20 ppm total, added at racking and bottling.

Filtration: none.



The Producer:

A big 'ol grey post-brutalist rectangle may not seem like the incubator for Lo-Fi's delightfully thirst quenching beauties but California is a strange place after all. 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. They embrace a Loire tinted view of California sun with an emphasis on whole-cluster ferments as they strive for clean, flirty wines that amp you up!

The Sourcing

'Clos Mullet,' is Mike's 'home vineyard' that he and his wife tend together. It is a densely planted (5x5), arid vineyard propagated by massale selection without grafting of a campari-like, French clone of Cabernet Franc into shale rich loam. The vines are trained to double-guyot and the vineyard yields around 4 tons per acre. The vineyard is planted at an extremely high density that required Mike to outfit his Kubota tractor with narrower tires and to construct a specialized sprayer.

When asked about the dubious moniker Mike writes: "short stakes in front long stakes in back. Like a mullet haircut. Business in front, party in the back." The wines made from this material have a penchant for campari like astringency and so Mike approaches cellar work a little more gingerly.

Mike points out that Santa Barbera has a remarkably even growing season from year to year. “We’re blessed in a certain way and cursed in a certain way,” he says highlighting the fact that while the ideal environment helps them create the level of consistency they hope to offer customers, there is a little less excitement around vintage variation.

The Cellar

As of 2018, Mike and Craig have shifted gears in the cellar for the ‘Clos Mullet’ Cab Franc in order to make a distinctly different wine from the Coquelicot Vineyard Cab Franc. Unlike the other Cab Francs, this wine is completely destemmed and pumped over once a day until the must reaches 17 brix at which point they shift down to one pump over per day. Another point of distinction is that the maceration is continued a full week after the fermentation concludes.

The wine passes through vertical, perforated press into tank for settling before transfer into 228L French oak barriques where it rests for 10 months. The wine is racked for the first time in February at which point the first addition of sulfur is made. A second racking occurs shortly before bottling in the spring at which point a second addition of sulfur will be made if the wine has a higher pH.

For more details email info@OlmsteadWine.com

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