

Scribe 'Riesling' 2019

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

Provenance: Sonoma, California

Farming: Organic

Grape(s): 100% Riesling, picked early

Vineyard: From two vineyards, one established in 2008 in the valley floor and another younger vineyard with more Mosel-like tight planting and trellising that fruited for the first time in 2019.

Vintage: 2019 had a lot more rain, a little colder but weather was perfect from bud break to flowering.

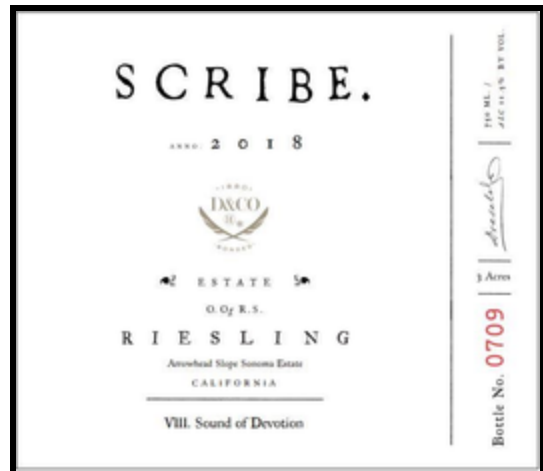
Warm conditions from July resulted in an early harvest with higher sugar and lower acidity which works nicely for the Scribe style.

Fermentation/ Aging: Gentle, whole cluster pressing with dry ice to keep the environment reductive. Settled overnight and then racked to steel tank. Fermented in concrete tanks and 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 4 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 vineyard that is Scribe today was the original mother vineyard for Riesling in California established by German emigres in the 1860's.



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 unfailingly 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 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.

In 2008 they planted a 3 acre parcel of Riesling using a historic clone from UC Davis associated with the early plantings of California. They have since planted an additional 2 acres of hillside Riesling with a tighter, more Mosel-like tight spacing and trellising that fruited for the first time in 2019. The hillside juice really impressed them and though they'll likely bottle it separately, for now that material is mixed with the valley floor juice. The Riesling is picked early to keep the wines more brilliant.

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 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.

Hand harvested grapes are lightly whole cluster pressed leaving a substantial press fraction behind in the machine. The free run juice settled over night then racked to a mix of temperature controlled steel tanks and locally made Sonoma Cast Stone concrete tanks. After a cold, slow fermentation of 60-90 days, 20-30 ppm sulfite is added to block malolactic conversion and the tanks are topped up and sealed for months of lees aging before bottling. 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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