

Martha Stoumen 'Venturi Vineyard Vermintino' 2020

Producer - Martha Stoumen

Provenance: Mendocino, California

Farming: Organic

Grape(s): 100% Vermintino

Vineyard(s): Vines first planted at Venturi Vineyard in Mendocino between 1944-48 and rebudded to Vermintino in 2017. Gravelly loam with fist sized alluvial deposits.

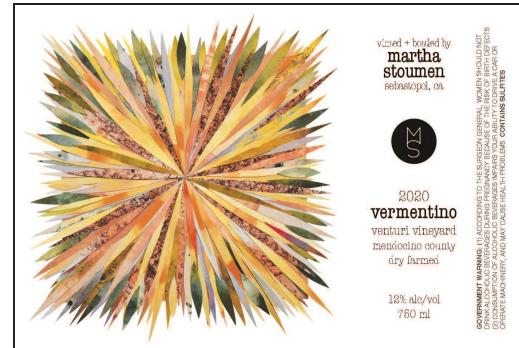
Vintage: 2020 presented exceptional challenges for Martha with the looming threat of wildfires testing grower relationships. She was therefore obliged to pick earlier, producing leaner wines than she has aimed for in the past.

Fermentation/ Aging: foot crushed and pressed, settled over night and then racked away from gross lees. Racked again after fermentation to neutral barrels for aging.

Fining/ Filtration: none.

Sulfur: 53 ppm total, 3 ppm free

Misc: Although Martha made a Venturi Verminto in 2019, she hasn't bottled it yet making this the first release despite being the second harvest.



The Producer:

Martha comes to wine from a broader passion for agriculture and the Italian language. Her path led her to a farm in Tuscany where the singular nature of grape vines first took hold. From there she headed to Sicily where she learned under the great Giusto Ochipinti whose humanistic approach to clean viticulture forms the basis from which Martha evolves her own approach: "you're a human being, you know when fruit is ripe!"

Grape growers, winemakers are the rockstars of the farming world and so, Martha believes, there's a deep responsibility to be the vanguard of clean growing. Her project is a vehicle of agricultural justice: be the change you want to see in the world. Today, Martha is still in the early years of her fledgling winery and already folks are fighting for the few bottles they can get their hands on. She sources grapes from parcels she leases and farms herself as well as vineyards with multigenerational farmers working cleanly.

Up until 2017 Martha was doing literally 100% of the work, producing 2,500 cases a year. With 2018's harvest she doubled her production, now working in the shared space at Pax and has hired Tim Lyons as her assistant and fellow Broc alum Lorren Butterwick to help her with sales and marketing.

The Vineyard

Venturi Vineyard spans 40 acres steeped in the history of Italo-American migration in the tumultuous time between the World Wars. Larry started growing grapes as a side hustle with his wife shortly after they were married in the 1960's. Their weekend passion grew until they decided to go full-time, buying the vineyard planted by his grandfather in 1948. The vineyard was formed by alluvial flows leaving fist sized stones and is typified by deep gravelly loam soils with shale, quartz and sandstone resulting in low pH and good drainage with little organic matter. Three years ago, Larry decided to rebud a section of old vines to Vermintino along a quartz rich, rocky strip in the vineyard.

The Cellar

For the Venturi Vermintino Martha decided to limit lees contact as much as possible to keep the wine lively and fresh. The grapes were foot crushed and pressed then settled over night and racked away from gross lees for spontaneous fermentation in steel. After alcoholic fermentation, the wine was racked away from lees to neutral, French oak barrels through winter before blending and bottling without fining or filtration in late February 2021.

Stoumen's barrel program was influenced by her time working at Broc: she looks for wineries that took the best care of their wood. Mostly sourcing from wineries she's worked with like Chalk Hill whose Chardonnay barrels she's fond of. Every month she'll taste and top up each barrel. If a particular barrel feels a little funky she may decide to add somewhere between 15-30 ppm sulfur. The only other sulfur addition will be made just before bottling.

For more details email info@OlmsteadWine.com

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