

Oyster River 'Morphos Rosé' 2019

Producer: Brian Smith

Provenance: Warren, Maine

Farming: sustainable

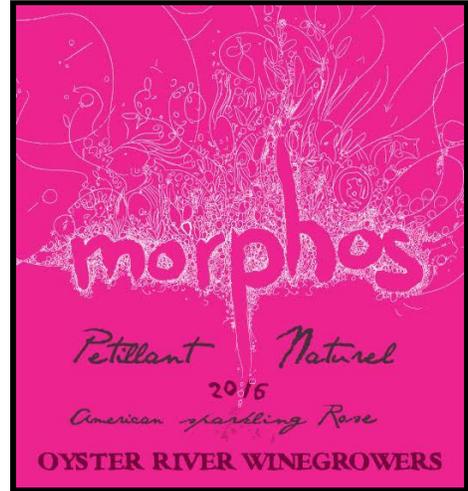
Grape(s): 100% Merlot

Vineyard(s): Tucker Lane, a 10 acre vineyard in Long Island that Oyster River has been purchasing all the grapes from.

Fermentation/ Aging: Crushed and pressed into temperature controlled steel tank for spontaneous fermentation until sugars reach 0.5 brix whereupon the wine is bottled to produce a true 'pet nat'

Fining/ Filtration: none.

Sulfite: none added.



The Producer:

Times are tough for dreamers but Brian Smith and his wife Allie have managed to defy the blue-screened modernity to create an edenic pocket dimension in rural Warren, Maine. Fixated on embodying what was best in the pre industrial world, they've built a polyculture farm with a focus on community. Brian delivers produce to the nearby town of Rockland in a literal horse carriage from 1937 and they host pizza parties and music in a charming little space they built up recently. They grow a small patch of cold weather hybrid grapes, an orchard of cider apples, vegetables and livestock all intentegrated together and mutually supporting. The agriculture is purely organic, they write: "Farming without the use of chemical pesticides and fertilizers is the way of the past and the way of the future." The wines and ciders are similarly old school in style, unpretentious and priced to reflect their belief that wine is for the people.

The Vineyard:

Merlot is sourced from Tucker Lane, a 10 acre vineyard in Long Island that Oyster River has been purchasing all the fruit from. The vineyard is owned by a non-farming family and managed by Robbins Hollow Farm but OR has begun guiding management of the vineyard. The vineyard has been farmed sustainably since OR started working with it, relying on mechanical cultivation instead of herbicides and composting instead of chemical fertilizers. There are conventional fungicide applications as well as some organic materials. OR is hopeful they can guide the farming towards organic practices in the coming years.

The Winery:

Crushed and pressed into temperature controlled steel tank for spontaneous fermentation until sugars reach 0.5 brix whereupon the wine is bottled to produce a true 'pet nat'. At about 0.5 brix Brian and the team bottle the still fermenting wine and it finishes its transformation in bottle so this is a true authentic pet nat. No fining, filtration or added sulfite.

For more email info@OlmsteadWine.com

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