

Et Alia 'Picpoul' 2019

Producer - Aaron and Cara Mockrish

Provenance: El Dorado, California

Farming: Sustainable

Grape(s): 100% Picpoul

Vineyard(s): Sorreal Vineyard is defined by gently rolling hills, manicured vineyard work and granite soils

Fermentation/ Aging: Whole cluster foot crushed, soaked overnight and basket pressed in the morning into steel tank for fermentation. Racked to barrel with almost no lees and aged for 5 months. Base wines are assembled to tank for bulk aging of 1.5 months before bottling.

Sulfur: 22 ppm at assemblage 1.5 month before bottling

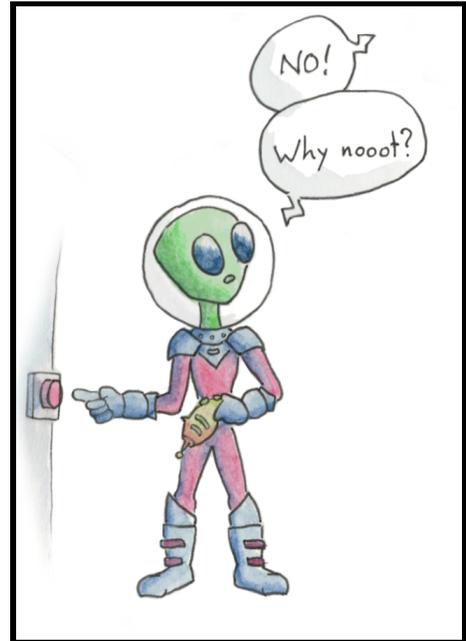
Misc: The label was made by Gideon Beinstock's ~18 year old son for \$50

The Producer

Although Frenchtown Farm began as an ideological successor to the Clos Saron legacy, Cara and Aaron Mockrish have been through a rigorous process of exploration to find their own voice. Eye opening conversations with luminaries like Batiste Overnoy, Pascaline Lepeltier and Nicolas Gordo of Domaine Simon Bize have helped them develop new ideas about how to temper and communicate North Yuba's monumental terroir to produce more youthful wines. Their vision has changed from a modern Californian project pooling fruit from many vineyards to produce cellar driven wines into a reflection of the French *vigneronne* concept.

"We have a new direction that we're so excited about" Aaron says, but that leaves them with a bit of a pickle. See, they want to make their wines tell a story about their vineyards and their farming but they've got all this negocié wine to work through first. "We still have '17, '18, '19 to go before people are drinking our current thoughts." Aaron explains.

The Et Alia wines are an answer to this quirk of timing, both meeting their present circumstance and the strangeness of the time we're all living through. "We want to get this into people's glasses during these crazy times at an affordable price!" Moving forward, all of their negocié wines will be sold under the quirky Et Alia label created by Gideon's ~18 year old son for like fifty bucks. "We basically had what I feel is beautiful wine on our hands and wanted to find a way to work with it at a price that's a no brainer"



he says. Not only are these wines delish, amusing and delightfully thrifty but they help Aaron and Cara bring their new vision to the market faster.

The Vineyard

The grapes come from Sorreal Vineyard down south in Placerville near the David Gerard's vineyard in El Dorado they've used for their 'Cotillion' wine for '17 and '18. The vineyard is modern, sustainable and immaculately manicured with rolling hills and nothing steep. Although the terroir is still hugely defined by granite soil, the climate is much less severe and the granite a lighter color, free of North Yuba's ruddy iron rich appearance. Aaron likens the dichotomy to Cornas and St. Joseph, "there's no jaggedness to the granite; that definitely translates to the wine." Aaron and Cara were able to win the trust of the vineyard manager and bring their own team in for harvest.

The Cellar

This wine is their first vinified in steel. The Picpoul is whole cluster foot crushed, soaked overnight and basket pressed in the morning into a hand welded, Renaissance steel tank for spontaneous fermentation. After the ferment they transfer the wine to barrels with barely any lees at all, an unusual move for them but a great way to preserve the brilliance they wanted to preserve in the wine. This wine also represents a focus on assemblage, bulk aging that is crucial to French winemakers but often truncated by our own domestic producers. The assembled wine is touched with 22 ppm sulfite and aged for a month and a half in Flextank before bottling by gravity.

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