

La Clarine 'Cabernet Sauvignon' 2019

Producer: Hank Beckmeyer and Caroline Hoël

Provenance: Sierra Foothills, California

Farming: Organic

Grape: 100% Cabernet Sauvignon

Vineyard: The Cedarville vineyard with coarse, decomposed granitic soils

Vintage: Hank writes: "Beautiful, easy, lovely harvest. Everything went right. It was a remarkably unremarkable vintage that seems to have made really remarkable wines."

Fermentation/ Aging: Whole cluster foot crushed in macro bins for open top fermentation. Free run was transferred to Flextank for aging.

Fining/ Filtration: none.

Sulfite: added and crush and/ or bottling depending on need



The Producer:

If wine writer Terry Theise's notion that distinctiveness as precondition for greatness is correct, La Clarine Farm is certainly primed for immortality. The La Clarine wines are teeming with life in a way that separates them from even the most lively of French natural producers. Self-proclaimed refugees from the music business, Hank Beckmeyer and Caroline Hoël began the project thinking they'd try a few things and if people liked it, they'd continue. Recovering biodynamic farmers, they have evolved from Steiner's method of rigorous input to Fukuoka's method of careful observation. Although they purchase the majority of their fruit, Hank writes about the quantum entanglement of vineyard, winery and winemaker; a cellar-inclusive addendum to the conception of terroir. The La Clarine wines are bottled inquiries, cloudy with curiosity and a bursting state of vivacious play that makes them a joy to drink and endlessly fascinating.

The Vineyard:

The fruit comes from the earlier ripening Cedarville vineyard with soils of coarse, decomposed granite to which Hank attributes excellent texture and floral aromas..

The Winery:

The whole clusters are foot crushed in polyethylene macro bins for spontaneous, open-topped fermentation. In the 20% of the fermentation, the free run juice is transferred to flex tanks for aging on gross lees.

After a few experiences with wines developing mousey off-flavor, Hank has shifted his sulfite application of up to 20 ppm during crush to discourage the overeager lactic acid bacteria populations that are substantially more sensitive to sulfite than yeast. Bottled with another small addition sulfite depending on need.

For more details email info@OlmsteadWine.com

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