

Martha Stoumen 'Ricetti Carignane' 2019

Producer: Martha Stoumen

Farming: Organic, dry farmed

Grape(s): 100% Carignane

Vineyard(s): Ricetti Vineyard in Mendocino - head trained vines planted in 1948 in sandy loam.

Vintage: "Really beautiful year in terms of weather" Martha tells us. Slow and steady, with a little ripening delay but not so much that harvest was compressed.

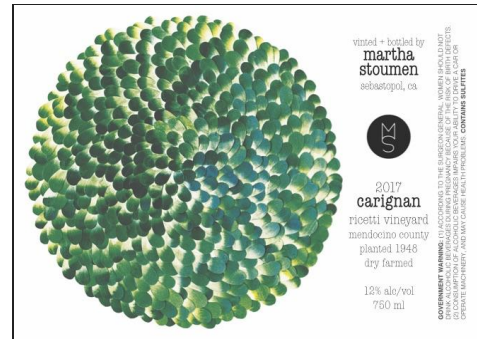
Fermentation/ Aging: Whole cluster fermented with pumpovers and gentle foot treading. Pressed shortly before reaching dryness to finish fermenting in barrel.

Barrel aged on gross lees for 24 months.

Fining/ Filtration: none

Sulfite: 32 ppm

Misc: the single varietal Ricetti Carignane is only made in certain years when the conditions are right.



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 the grape vine took hold. From there she headed to Sicily where she apprenticed under the great Giusto Occhipinti 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!"

Up until 2017 Martha was doing literally 100% of the work herself, producing 2,500 cases a year. With 2018's harvest she doubled her production, working in the shared space at Pax and has hired Tim Lyons as her assistant winemaker. She sources grapes from parcels she leases and farms herself as well as vineyards with multigenerational farmers working cleanly.

The Vineyard

The certified organic Ricetti Vineyard is located in Mendocino. The vineyard was originally planted in 1948 in mostly sandy loam soil. Today, apiaries and chickens are integrated into the vineyard management. Farmed by Tom and Pamela Ricetti whom Martha has dubbed 'the queen of compost,' the soils here are incredibly lively and well aerated resulting in plants with almost tree-like vegetative vigor.

In contrast to Venturi Vineyard Carignane's gamay-like qualities, Martha sees Ricetti's Carignane as more structured and Burgundian hence the substantially longer elevage.

The Cellar

Martha's approach to whole cluster fermentations is consistent between most of her whole-cluster wines. This carbonic-adjacent method begins with a layer of crushed fruit loaded into the bottom of the tank upon which successive layers of unbroken bunches are added until the tank is full. The bottom layer releases CO₂ as it ferments, protecting the clusters above and during fermentation, a combination of pumpovers and foot treading releases more juice and keeps the wine from becoming acetic without extracting too much structure. The wine is pressed shortly before the conclusion of fermentation to finish in barrel. The Ricetti Carignane was aged for two years before blending and bottling without filtration in August of 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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