

INNATE WINES

2016

MOURVEDRE CALAVERAS COUNTY

SOURCE

This comes from a family-owned vineyard that has been growing grapes and making wine in the same area since the mid-1850s. The property features rows of dynamically trellised vines with an expertly managed canopy. The vineyard drops large amounts of fruit, keep yields low, has skilled vineyard workers and pickers, and its clusters come out absolutely perfect.

After the first year, winemaker Nathan DeCamps had the opportunity to select the specific vines he desired. The vineyard sits around 2,010 feet in the foothills of the Sierra Nevada Mountains and receives a cool delta breeze, emphasized by the east-west oriented rows for maximum air flow, allowing for longer hang time and therefore flavor development. What first drew him to the vineyard, and is a major driving force in the wine's flavor profile, is the fundamentally important Volcanic Soil with substantial rock upturned. The well-drained soil from this vineyard has given both complex and high minerality, acid, perfume, and savory flavors. The tannins are dusty.

VINIFICATION

With the coming of the sun, each cluster was hand-sorted at the winery. The whole clusters were then placed in one neutral French oak puncheon and one French barrel, both with their heads removed. The whole clusters were immediately foot stomped, and again as needed while leaving the integrity of the whole cluster. The wine underwent native primary fermentation in these open top barrels, receiving manual punchdowns two times a day or as prescribed by the grape. After the wine was dry, the whole clusters were immediately pressed with a traditional basket press. Samples were tasted throughout the press until winemaker Nathan DeCamps achieved the level of extraction from skins and stems desired. The wine returned to the same clean and sanitized single FO puncheon for 21 months. The wine sat untouched during which it took eight months to complete its native secondary fermentation. It was racked once a few months later via displacing the wine from barrel via nitrogen, at which point a minimum addition of sulfur was added based on the wine's chemistry. These were the only additions of any kind during the winemaking and elevage. No other additions or subtractions occurred. The wine was bottled with zero fining or filtering.



NOTES

The wine is a deep garnet with brick accents. Rose petal, violet, dusty earth, cocoa powder, and a slight amount of saddle leather are on the nose. More flowers, dusty earth, and cocoa on the palate make way for black raspberry, plum, and currant which are intense. Herb de province and tarragon show their face in this mouth-filling wine. However, it still retains a sense of liveliness through the quite prevalent dusty tannin.

DETAILS

WINEMAKER: NATHAN DECAMPS

HARVEST DATE: SEPTEMBER 16, 2016

BOTTLING DATE: JUNE 9, 2018

Alcohol | 12.4%

Residual Sugar | <0.1g/L

