

INNATE WINES

2017 MOURVEDRE

CALAVERAS COUNTY

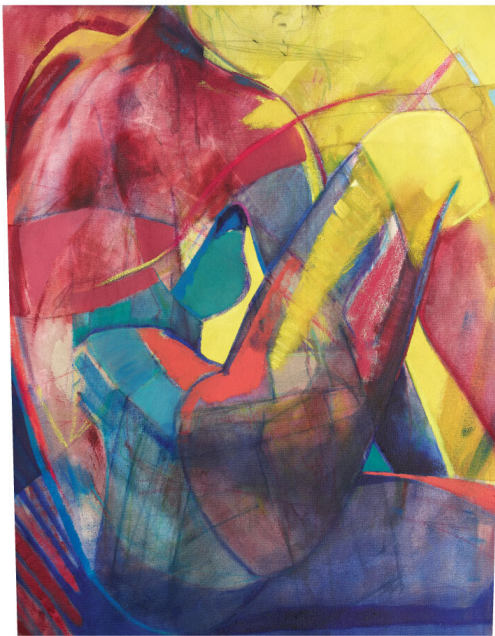
SOURCE

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 open top neutral French oak puncheons. 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. The wine returned to the same clean and sanitized FO puncheons for 19 months. The wine was never racked. A minimal amount of sulfur was added around four months prior to bottling. 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

Red raspberry, blackberry, violet, and delicate cocoa powder emanate from a medium garnet backdrop. Cranberry jam is enveloped by more raspberry, black plum, and rhubarb on the palate. This is a high toned yet mouth-filling Mourvedre that follows on with blueberry, foraged mushrooms, faint high quality tobacco, and tarragon. The wine finishes with some Japanese graphite, light forest floor, and chalky, dusty tannins.

DETAILS

WINEMAKER: NATHAN DECAMPS

HARVEST DATE: OCTOBER 7, 2017

BOTTLING DATE: MAY 1, 2019

Alcohol | 12.3%

Residual Sugar | <0.1g/L

