

INNATE WINES

2018 SAGRANTINO

VILLA VALLECITO VINEYARD

CALAVERAS COUNTY

SOURCE

Villa Vallecito Vineyard first and foremost is unique in that it sits on the very tip of a peninsula. Below, three deep bodies of the New Melones Lake surround the steeply trellised and rolling hills of the vineyard. Planted in 2001 and situated around 1600 feet, warm sunny days are met with long cool afternoon breezes coming off of the cold Sierra water. This combined with the well-drained shallow schist soils produces a microclimate producing low yields of small intensely concentrated berries. Wines from this sustainability farmed vineyard tend to be deeply colored, consisting of bold fruit density, powerful tannin, and have a pronounced crushed stone character. This family owned vineyard not only produces unique fruit, but is a treasure to walk and catch a sunrise while being surrounded by the reflecting water below.

VINIFICATION

Due to the tannic nature of Sagrantino this is the only red to date that has been destemmed. The whole clusters and whole berries were hand sorted at daybreak. The resulting whole berries dropped off the end of the line via gravity into open top Neutral French Oak Puncheons with me inside. I immediately gave the berries a gentle foot treading leaving some berries intact. The wine underwent native primary fermentation in the open top puncheons, and was then immediately very gently pressed so too much skin tannin was not released into neutral FO puncheons. The wine completed native secondary fermentation in puncheons, and was gently racked and returned via nitrogen after a year in barrel. Around three months prior to bottling a minimal addition of sulfur was added. Like all wines no other additions or subtractions occurred during the winemaking process, as well as being sent to bottle completely unfinned and unfiltered.



NOTES

Black fruit, brown spices, cigar box, and faint campfire embers leap from this deep, dark-garnet wine. Abounding dried rose petals, spicy woody undertones and faint notes of rum cake further the seductive nose. A richness of flavor, and concentration of pigment surrounded by a chewy texture and abundance of integrated tannin coat the entire palate. A liveliness and energy from an expressive core of fruit persist while finishing with a lovely tiled soil, and pounded rock component.

DETAILS

WINEMAKER: NATHAN DECAMPS

HARVEST DATE: SEPTEMBER 7, 2018

BOTTLING DATE: MAY 14, 2020

Alcohol | 12.5%

Residual Sugar | <0.1g



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.

750 ML • CONTAINS SULFITES