

breaking bread



2020 Field Blend North Coast

Varietals:	Zinfandel, Mourvèdre, Carignan, Muscat Blanc
Appellation:	North Coast
Harvest:	September 2020
Fermentation:	100% whole cluster in open top fermenters
Aging:	100% Neutral French Oak for 7 months
Alcohol:	12.7%
Case Production:	400

Vineyard Description:

The vineyard selection for this Field Blend is a blend of two vineyards—one from Dry Creek Valley, where the Mourvèdre, Muscat Blanc and Carignan are planted, and the other is from Redwood Valley in Mendocino, where the Zinfandel is grown. Both vineyards are certified sustainable.

The Zinfandel from Tollini Vineyard in Redwood Valley was planted in 1972 and is 100% dry farmed. The terrain is defined by its elevation and distinctive soils, which tend to be very red in color and consist of alluvial loam and gravel. The region's cool evenings extend the growing season well into October, enabling the grapes to attain physiological maturation at a lower brix level.

Winemaker Notes:

This Field Blend was made as a tribute to the heritage of our home in Dry Creek Valley. One hundred years ago in Sonoma County, wines were made with little to no intervention or technology. Our natural winemaking approach is one that emulates the style of wines made by these early vintners.

The defining characteristic is whole-cluster fermentation (carbonic maceration). We use all native yeast for spontaneous fermentation, all native bacteria for malolactic fermentation, and add no Sulphur throughout fermentation.

Also, in line with the tradition of incorporating white varietals, we chose to co-ferment with Muscat Blanc for a distinct and unmistakable flavor and aromatics.