

breaking bread



2025 Al Dente Dry Creek Valley, Sonoma County

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| Varietal: | 50% Grenache, 50% Mourvedre |
| Appellation: | Dry Creek Valley |
| Harvest: | September 2025 |
| Fermentation: | one-ton open top fermentation, aged in neutral French Oak |
| Alcohol: | 12.9% |

Winemaker Notes:

“To the tooth,” Al Dente describes the ideal consistency of something when cooked — fresh, vibrant, and never overdone. That philosophy is the foundation of this wine and of so much of what we strive for with Breaking Bread. Al Dente is our take on a classic Southern Rhône-style blend, built from 50% Grenache and 50% Mourvèdre, two varietals we think of as brother and sister. Mourvèdre brings earthiness, spice, and savory depth, while Grenache lifts the wine with bright red fruit and freshness.

This wine is made to be crunchy, chillable, and endlessly food friendly. While previous vintages leaned more heavily into classic Mourvèdre character, the increased proportion of Grenache in this release has made it our favorite vintage yet, adding even more vibrancy and drinkability to the blend. At just 12.9% alcohol, it remains lean, energetic, and balanced, pairing effortlessly with everything from seafood and vegetables to pizza, pasta, and farm-to-table cuisine.

Produced in extremely small quantities, Al Dente captures what we love most about wine: freshness, balance, and the ability to bring people together around food.

Vineyard Description:

The Mourvèdre comes from two clones planted in a 4-acre block of our 16 acre CCOF certified estate Mizany Vineyard, which is situated in the famous Cortina Gravel of Dry Creek Valley and named after my father-in-law. It is a certified organic vineyard located across the street from the winery.