



2021
RED BLEND
ROSSI RANCH
SONOMA VALLEY

“Make haste slowly” is a cautionary phrase (however oxymoronic) to balance urgency with diligence. It is also the mantra of winemakers who co-ferment. To co-ferment is to blend multiple varietals – in our case, Grenache, Syrah and Mourvèdre -- the day you pick the fruit. It’s a giant leap faith because once it all goes into the tank, there’s no room for adjustments. You’re operating solely on instinct.

In 2021, that meant adding more Syrah to the mix than in years past. A decision informed by chemistry, yes, but also by a summer spent walking the vines. Making haste slowly gave us a wine that is deeper and darker this year, more powerful and more structured.

On the nose, red fruits and spices. On the tongue, kirsch, black cherry, strawberry and chocolate. On the finish, red fruits turn blue. There is tartness and acidity that brings you back for more.

BLEND: 47% Grenache
51% Mourvèdre
22% Syrah

VINEYARD: Rossi Ranch, California
Certified Organically Farmed

HARVEST: 30 Sept. 2021, 25 Brix

FERMENTATION: Native grape yeast,
Co-fermented in stainless steel,
24 days on skins, 20% whole cluster.

INGREDIENTS: Hand picked grapes,
yeast nutrients, tartaric acid, SO2. Nothing else
added. Vegan friendly.

AGING: 15 Mos, 25% new oak,
75% neutral oak.

5 BARRELS PRODUCED

\$46

