

BIRICHINO



2014 BECHTHOLD CINSAULT OLD VINES

It is a rare privilege to work with perhaps the oldest significant planting of cinsault in the world. While we have a strong preference to use direct pressing rather than saignée to produce juice for our pink, the opportunity to make red wine from the organically farmed Bechthold cinsault cannot be passed up.

Yields were down 60% from the 2013 vintage for this own-rooted, dry-farmed vineyard. What little fruit we had, we picked August 23rd, and after a saignée of a small amount for our Vin Gris, we left the balance in stainless to slowly warm up and start fermentation with indigenous yeast. The 2014 exhibits Bechthold's unusual juxtaposition of being light on its feet in terms of alcohol, extraction and tannin, but somehow on the palate, it remains condensed and concentrated. It reminds us of the leaner 2012 vintage, with its nervy floral violet overtones and freshness, but a shade riper and with the generosity of fruit more characteristic of the 2013. After a little less than a year in neutral French barrels and a single old puncheon, we racked once, and bottled unfiltered in late August of 2015.

TA: 5.2 g/l pH 3.64 Alc. 13.0%

-Alex and John

Release Date: Summer 2015
Composition: Cinsault 100%
Appellation: Mokelumne River, Lodi
Production: 227 cs of 750ml, 19 cases of magnums.