

BIRICHINO



2016 BECHTHOLD CINSAULT OLD VINES

It seems only reasonable that a competent winemaker would have a decent idea how or why a particular wine turns out the way it does. The manner, however, by which a fine-boned, elegant, *Cru Beaujolais*-like, damn near gossamer liquid spun of silk can be forged in the furnaces of Hell ... pardon me, can emerge from a warmish climate like Lodi, remains, to paraphrase Flann O'Brien, a most inscrutable pancake. But there you have it. The variety does endure heat very well, as evinced by its ability to thrive in North Africa. The Rhonishers have long included *cinsault* in blends for perfume and gentleness, and it makes superb rosé. We pick these grapes when they appear ideal for our Vin Gris, and *saigner* a significant percentage of the juice. The resulting red does not exhibit the unbalanced musculature or graininess often produced by this process. We truly do find it elegant to a degree seemingly at odds with the dogma often thrown about [even by us from time to time], that at least cool evenings, if not cool days, are critical for finesse in red wines. Lodi is not pinot noir country, but this wine superbly demonstrates that old vines of varieties amenable to heat, need not produce punishing *colossi*, and can even yield something exceptionally refined. pH 3.53 TA: 5.9 g/l Alc. 12.5%

Release Date: Summer 2017
Composition: Cinsault 100%
Appellation: Mokelumne River, Lodi
Production: 440 cs of 750ml, 14 cases of magnums.