

BIRICHINO



2022 BECHTHOLD CINSAULT OLD VINES

We were fortunate to receive a larger than expected allotment of these grapes in 2022, the additional tons coming from complete north/south rows, and thus a bit riper than those from the southern section of the vineyard which is the normal Birichino 'hood. Nonetheless, the '22 is uncommonly refined aromatically. While normally carrying more earthiness, even rockiness in the lower registers [especially when we receive grapes from north/south rows], this vintage seems particularly silky, gentle and, as noted, prismatically scented. The site is, farmed organically, and without irrigation. The soil type, Tokay Fine Sandy Loam, is rich in granitic minerals washed down from the Sierra Nevada over the millenia by the nearby Mokelumne River. Lodi may be the coolest area of the Central Valley, the evening temperatures moderated by breezes from the Sacramento River Delta. However, beastly hot daytime temperatures during July and August can be punishing for the vines, and the workers who tend and pick them, though these 136 year-old vines shrug off high temperatures, and bring homefully flavored grapes at remarkably modest levels of alcohol, and often surprising acidities to produce very elegant wines. All of this being said, Bechthold Cinsault, year-in and year out, shouldn't conjure aromas of violets and irises and memories of Cru Beaujolais, but there you have it.

Harvest Date: Sept 5, 2022
Composition: Cinsault 100%
Appellation: Mokelumne River, Lodi
Production: 2 Puncheons & 13 Barrels.

