



2017 GIGI

San Soufre

Fenaughty Vineyard

El Dorado Syrah

Our winemaking philosophy and cellar practices have not changed since we made our first wine in 2003. Our vineyards are farmed sustainably/organic/biodynamic and in our cellar our list of ingredients has never ventured beyond minimal effective Sulphur. We have occasionally skipped the Sulphur and have always done so on our Pet Nat wines. But here we have Syrah, picked at the optimum balance and crushed to concrete, with minimal punch down by hand. We pressed off to a mix of neutral and 1-3 year old French Oak barrels. No need for extended barrel or bottle aging as this wine is a natural beauty." We added zero Sulphur (sans soufre). She is just fermented grape juice from vines grown in healthy soil at 2600 feet in the Sierra Foothills. So we call her Glou-Glou or "GG" for short for her delicious gulpability (expressed GiGi in honor of Jared's mother).

Appellation: El Dorado

Vineyard: Fenaughty

Varietal: Syrah

Clone: Heritage

Age: Grafted in 1980 on 1963 planting

Elevation: 2800 feet

Soil: Decomposed granite w/ red clay loam

Yield: 2.8 tons/acre

Harvested: September 6, 2017

Pressed: September 20, 2017

Fermentations: Wild yeasts & bacteria

Blend: Mostly Syrah

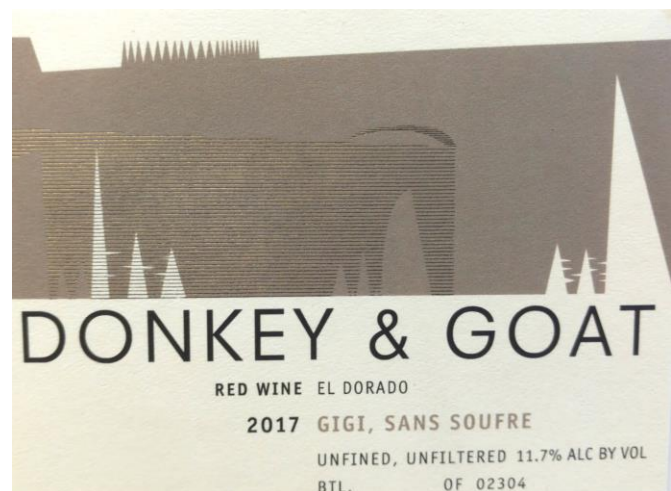
Maceration: 14 days in concrete

Barrel aging: 7 months in 1-9yr old FO barrels

Bottled: Unfiltered on May 2, 2018

Production: 180 cases

Release date: Fall 2018



Tasting Note:

Absolutely luscious. A true natural beauty. Juicy notes of dark fruit: blackberry, plum, and black cherry flavors are followed with a sweet vanilla finish and a hint of white pepper. The aromatic profile is equally intoxicating with a soft violet edge, an herbaceous lavender and sage tone to compliment dark red fruit notes.