



2019 *The Bear*

Fenaughty & Lightner Vineyards

El Dorado

Our first experience in winemaking began in the Rhône Valley, and our heart and focus stayed with the Rhône for nearly a decade before we branched out to other varietals. In the early years (2005-13) we crafted a Chateauneuf du Pape inspired blend where the name referenced the original thirteen varietals and the first number was how many we had blended (i.e. — Five Thirteen). Like many creators, our inspirations evolved and by 2015 we were crafting a very different wine inspired more by Austrian Reds than Grenache blends from the Southern Rhône. Still working with the same varietals, we found it fascinating that subtle modifications to our winemaking, combined with major shifts in blend composition, could result in a wholly different wine.

The Bear is light on its feet and deeper in structure, like a Rhône blend had a lovechild with an Austrian red. We often compare and contrast the wines with the analogy of muscular strength between a football player and a yogi. The Bear is our yogi and brings us pleasure from her meditative powers as she slowly reveals her charms over hours if not days.

Appellation: El Dorado

Vineyard: Fenaughty & Lightner

Varietal: Counoise, Cinsault, Mourvèdre, Grenache, Syrah, Viognier, Marsanne

Elevation: 2700-2900 ft.

Soil: Decomposed granite w/ red clay loam

Harvested: September 12 & October 9, 2020

Crushed: September 12 & October 10, 2020

Pressed: September 25 & October 23, 2020

Fermentation: Wild yeasts & bacteria in wood vats

Blend: Counoise, Cinsault, Mourvèdre, Grenache, Syrah, Viognier

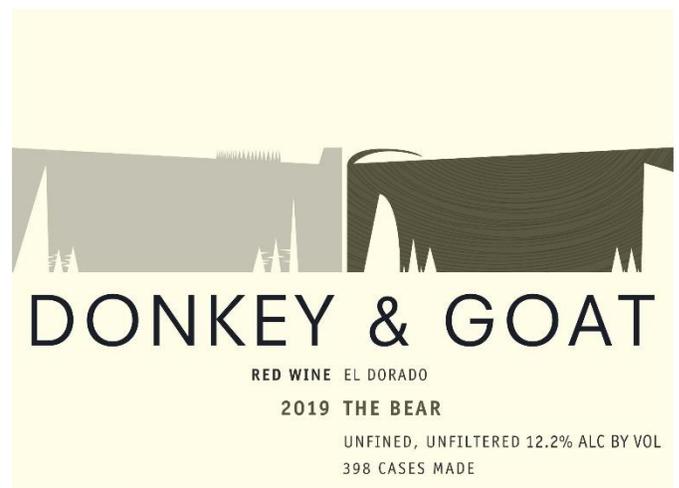
Barrel aging: 10.5 months in mix of once used and

Neutral French oak barrels and clay

Bottled: Unfiltered on July 21, 2020

Production: 301 cases made

Release date: Fall 2021



Tasting Note:

As the name suggests, The Bear is a wild wine for forest seekers and dwellers alike. Fresh like turned soil, peppery, structured, fragrant, and continually offering something new from its well of deep complexity — this wine goes deliciously with fatty sausages, a side of sauerkraut, a mushroom medley or a roasted Autumn squash.