



2021 Negrette

Siletto Vineyard

San Benito

Tracey began talking about San Benito with John Siletto a few years ago and had plans to start in 2022 until the Caldor Fire devastation in El Dorado created an emergency and John was able to squeeze us in a year early. We were delighted to work with BOTH the extremely rare Negrette and the more “widespread” [Cabernet Pfeffer](#) coming Fall 2022!

Legend has it the Knights of Templar carried the first Negrette plants into Southwest France and today San Benito is the only planting outside of France for this obscure varietal that produces a silky, perfumed and earthy red wine. We couldn't be more excited for this new partnership and the chance to work with such a passionate wine farmer whose vineyards will be certified organic in 2023!

Appellation: San Benito

Vineyard: Calleri Vineyard

Varietal: Negrette

Clone: El Gavilan

Age: Planted 1992

Elevation: 600

Soil: Various gravel, sand and silt loams

Harvested: 9/22/2021

Crushed: 9/22/2021

Pressed: 10/6/2021

Fermentation: Wild yeast and bacteria in Terra Cotta Amphorae for 15 days. 10% Whole Cluster and foot tread.

Barrel aging: 7 months in neutral and 30% once used barrels.

Bottled: April 26, 2022

Production: 75 cases

Release date: Summer 2022, ***MEMBER EXCLUSIVE***



Tasting Note: This wine will twist your expectations upside down with a silky smile. Deep and rich in hue, the nose opens with rose petals and violets, mushrooms and dried plum, hinting towards a bold and succulent style. But with the first sip we quickly discover the bright juxtaposition just beneath the surface; the palate is textured and nimble like a ballet dancer, mingling cumin spice and florals, black cherries and carob, earth and forest floor. Pair with hoisin braised eggplant, hummus + pita, wild mushroom ravioli or a fatty cut of lamb.