

Rafael et Fils

Napa Valley



The Wines

- *Chardonnay "Pour Rosie"*: Rosie being Marc's mother, who asked that Chardonnay be planted back in 1982. It was, two acres' worth, on St. Georges rootstock. Marc picks these old vines early, makes the wine in steel and ages it there too without inducing malolactic—if it happens, it happens—and bottles the wine with a minimum of SO₂ (around 45 ppm). No yeasting or other additions, and no cold stabilization. He proudly stamps a refreshingly low and honest figure of alcohol on the label. 400-500 cases annually.
- *Pinot Noir*: The one non-estate wine, from the Elke Home Ranch in Anderson Valley farmed by family friend Mary Elke. She had owned another vineyard nearby named Donnelly Creek from which Marc bought a bit of Pinot, but she sold that vineyard to concentrate on her home ranch, just west of Booneville. The Pinot Noir vines were planted in 1991 with the Pommard clone and the rare California heritage clones of Stang and Elliot. Not much is known about those heritage clones beyond the fact that they are obviously hardy and pre-date modern clones by generations. Farming is organic. 150 cases on average annually.
- *Cabernet Sauvignon*: Cabernet Sauvignon: This is a single variety bottling from two blocks of vines. The malo is done naturally, the wine is aged for 23 months in French barrels (one-third new), and the result is a rich and cool Cabernet.