

Côte West California



The Cote West Wines

- *Pétillant Naturel Sauvignon Blanc*: Crazy beautiful vineyard at the top of a harrowing mountainous road. This was a really fun wine to make. The vineyard team collaborated with me on picking a little over one ton of the greener fruit specifically for this experimental Pét-Nat. It was the fruit on the side of the rows that was protected / shaded from the warmer afternoon sun

We pressed the Sauv Blanc 100% whole cluster and put the juice in stainless steel. The next day we racked it off the solids that settled out, and let it ferment naturally, but at really cold temperatures. We hand bottled under crown cap straight out of the tank. The fermentation continued in a closed system in bottle and went (nearly) dry. I'm actually not sure what the R/S is in bottle, but from tasting, it's perhaps dry, but perhaps right at 2 g/L R/S - so barely perceptible at all. That was my ideal scenario - to leave a tiny tiny bit of R/S if any at all.

We riddled the bottles by hand, then froze the necks in dry ice and individually disgorged each bottle "à la volée" to remove ~ 95-99% of the yeast, then topped each one up with the same wine and crown capped them again. Then we cleaned up the bottles and hand labeled them. I think the wine finished around 6.4 g/L TA. Native ferment, no sulfur, unfinned, unfiltered.

I get green apple, pear, and bready / toasted brioche on the nose, and the same on the palate, with a rich mousse-like texture while balanced with good acidity. It is served best very cold.

- *Pétillant Naturel Pinot Gris*: We hand riddle each bottle, forcing the yeasts into the neck. A few weeks later we submerge the neck of each bottle in dry ice to freeze the yeast. We use an ancient and manual method called *à la volée* to disgorge the yeast plug, top the bottles back up with more of the same wine, and put a closure on it. Lastly, we clean the bottles of disgorged yeast and label them later. It's a true labor of love, but once you try it, you'll see why it's worth all the work. Pét Nats are lively, fizzy, crisp, and fun. This one is made from a distinctive Pinot Gris with notes of peach, orange blossom, and brioche.
- *Sauvignon Blanc, Russian River Valley*: Gianquinto Vineyard, located in a cool pocket of Russian River Valley, has striking red clay and Goldridge loam soils. When this fruit is ready to be harvested, it has mature fruit flavors yet fully-intact acidity. This ideal chemistry makes it easy for us to fulfill our mission of minimal intervention in the winery. We handle the wine gently, which preserves the naturally-occurring dissolved CO₂. This lifts fruit freshness and acidity. The maturation in 77% stainless steel and 23% neutral French barrels keeps this wine lively and balanced.

On the nose, this Sauvignon Blanc offers lime, passion fruit, honeysuckle, and floral notes. On the palate, this dry wine has zippy acidity and hints of peach and green apple.

- *Chardonnay, Sonoma Coast:* La Cruz is a sustainably farmed vineyard located in the Petaluma Gap. The multi-layered, mineral-laden clay soils were formed from ancient seabeds. The Chardonnay is planted on a beautiful slope facing the Petaluma River at the tip of the San Pablo Bay. The vineyard is influenced by the cooling influences of the Bay as well as an opening in the coastal hills to the northwest, both of which allow fog from the Pacific to flow freely through the vineyards. This cooler microclimate results in intense flavor development while preserving refreshing acidity.

On the nose, there is lovely citrus fruit, brioche, and a hint of vanilla. This is a medium-full body wine with good acidity and notes of green apple, citrus, and caramel. The La Cruz Chardonnay truly embodies a meeting ground between white Burgundy and California Chardonnay.

- *Pinot Noir, Sonoma Coast:* La Cruz is a sustainably farmed vineyard located in the Petaluma Gap. The multi-layered, mineral-laden clay soils were formed from ancient seabeds. The Pinot Noir is planted on a gentle slope just below the parcel where we source our Chardonnay. The vineyard is influenced by the cooling influences of the San Pablo Bay as well as an opening in the coastal hills to the northwest, both of which allow fog from the Pacific to flow freely through the vineyards. This cooler microclimate results in more intense color and flavor development while preserving a refreshing acidity.

On the nose, this is undeniably Pinot Noir. It is intensely aromatic, floral, and earthy. It offers lots of red fruit, spicy black pepper, and a touch of vanilla. On the palate it is rich in strawberry and sarsaparilla, has a seductive body, supple tannins and pleasant acidity.

- *Grenache, Dry Creek Valley:* Mounts Family Vineyard is known for growing exceptional Rhône varieties. The rocky soils remind us of the Southern Rhône where large rocks at the base of the vines absorb the sun's heat during the day and radiate the warmth to the vines during the cold nights.

This Grenache is made from clone 362, a favorite among many winemakers of the 22 Grenache noir clones. It was fermented 100% whole berry with native yeasts and pressed to barrel where malolactic fermentation occurred. The lees were gently stirred during the first month of its 11-month maturation. The wine was raked one time, a month before bottling. The resulting wine is all about texture and finesse. It has a rich, seductive mouthfeel, cinnamon and candy fruit roll-up aromatics, and bountiful, yet elegant red fruit on the palate.

- *Rosé of Counoise, Dry Creek Valley:* This rosé was made from whole cluster pressed Counoise, ideal for rosé. Mounts Family Vineyard is located in Dry Creek Valley in Sonoma County and its third-generation growers were among the first in California to introduce Counoise to the region.

The vineyard has striking red, rocky soils which are rich in iron volcanic deposits. This hardy vineyard site with plenty of sun has the potential to produce bountiful yields. To minimize those yields with a focus on quality, this Counoise was grafted to a devigorating rootstock. The vineyard team also made multiple passes in the rows to drop fruit. The resulting concentration of flavor is quite apparent. Intensely aromatic, bright and perfumed red fruits bound out of the glass. On the palate, this dry rosé has a rich body, yet lively acidity. The juxtaposition of this lush mouthfeel and bracing acidity makes this a very versatile rosé.

- *Rosé of Zinfandel*: From whole-cluster pressed Zinfandel grown in sandy, decomposed granite soils formed by an alluvial fan in Contra Costa County. The ancient vines were originally planted in the 1880's; the vineyard has been owned and farmed by the Del Barba family for almost a century.

Aged in stainless steel for 4 months. Red fruits spice and peppery Zinfandel on the nose. On the palate, this dry rosé showcases strawberry and raspberry, has great structure and lively acidity.

- *Skin-Fermented Pinot Gris*: This Pinot Gris was grown in fine silt and clay loam soils in the Clarksburg appellation. It was picked early to capture its natural acidity and keep alcohol in check. Whole clusters were left to ferment naturally in stainless steel tanks for 20 days, while we assessed the development of tannin and color. We drained the free run from the tanks, gently pulled out the still-intact whole clusters, gently pressed them and sent the wine back to stainless until fermentation was nearly complete. Then we matured the wine in neutral French oak. The wine has a unique amber hue due to the extended skin contact. It delights with notes of blood orange, violets and red currant on the nose and grippy texture and tangy wild strawberries on the palate.

The Coterra Wines

- *Chardonnay*: This natural Chardonnay comes from pristinely farmed fruit from Gimelli Vineyard, an organic, dry-farmed site in the Cienega Valley of San Benito County. The vineyard enjoys the maritime influence of Monterey Bay and boasts soils rich in limestone. The Chardonnay grown here is unique from our Sonoma Coast Chardonnay, with a singular mineral character and salinity. Native yeast, spontaneous malolactic fermentations, unfinned, unfiltered. Smooth and round with notes of sea breeze, roasted lemon, and oatmeal spice.
- *Cabernet Pfeffer*: Currently found exclusively in the Cienega Valley, Cabernet Pfeffer is an historic Bordeaux variety. These grapes come from beautiful, 140-year-old, organically farmed vines at Gimelli Vineyard. In the cellar, this wine sees very little intervention. Native yeast, spontaneous malolactic fermentations, unfinned, unfiltered. Silky smooth with notes of bright berry and a touch of cherry cola.
- *Skin-Fermented Sauvignon Blanc*: For this orange wine, the juice and wine remain in contact with the skins, seeds, and stems for 20 days before pressing. This gives the orange (or skin-fermented) wine tannin and enhanced varietal typicity. This Sauvignon Blanc was grown in Pine Mountain Vineyard, which climbs up to 2,800 feet on a peak that rises above the northern edge of Sonoma Valley. The vineyard's high altitude and late harvest deliver smaller berries and more intense aromas and flavors. The volcanic soils are well-drained and mineral rich. Honey, beeswax, and apricot notes, boasting gentle tannins, good acidity, and a long finish.