



SER BECHTHOLD VINEYARD CINSULT

Nicole Walsh was Randall Graham's general manager at Popelouchum, where Graham undertook an ambitious 10,000 vines project to discover a true American match of vine and site; she was also a winemaker at Bonny Doon. In 2012 she began making her own wine under the Ser label. *Ser, to be* in Spanish, is her way of showcasing varietals and vineyard sources for which she has an affinity. Each of the vineyards is influenced by the Pacific—Nicole is an avid surfer and hence the unifying image of the wave on her label.



VINEYARD

- Site:** The Bechthold Vineyard in the Lodi AVA on the Mokelumne River is professedly the oldest Cinsault vineyard in the world. Mediterranean climate.
- Soil:** Deep, fertile sandy loam.
- Vines:** Sourced from 134-year-old own-rooted vines. Dry-farmed, head-trained, organically farmed.
- Varieties:** Cinsault.

CELLAR

- Vinification & Aging:** Grapes were saigné (after the fruit was destemmed, some juice was drained from the tank to ferment separately as rose, leaving the fruit destined for red wine to be more concentrated). Indigenous yeast, with extended maceration in an open top fermenter. Following fermentation, the wine is pressed to neutral French oak puncheons for aging. Bottled unfinned, unfiltered, and with minimal SO₂.
- Production:** 220 cases.
- Profile:** Floral, perfumed and light-bodied. Juicy strawberry and red fruit flavors. Perfect for lighter dishes, fish, and poultry.