

Deovlet Wines

California

(California sales only)



The Wines

- *Santa Barbara Chardonnay*: Ryan's primary sources in the Santa Rita Hills are Zotovich Family and Sanford & Benedict Vineyards, and S&B represents roughly two-thirds of the blend of this wine while the remainder comes from the Zotovich Vineyard. Ferments, both spontaneous and inoculated, are initiated in steel and French oak barrels, and the wine is aged on its lees for some 15 months in Damy cooperage from France (both 228-liter and 400-liter barrels), 20% new. Part of the malo is blocked. Average production ~250 cases
- *Santa Barbara Pinot Noir*: Sources are the La Encantada Vineyard, Sanford & Benedict Vineyard, and Zotovich Family Vineyard. The wine ferments spontaneously and sees around 15 months from a mix of French oak barrels, 25% new. Normally, this is bottled without fining or filtration. Average production ~350 cases.
- *La Encantada Vineyard Pinot Blanc*: A vineyard first planted by Richard Sanford in 2000 on land he deemed enchanting, hence the name. The site is on the south side of the appellation, immediately west of the Sanford & Benedict Vineyard, some seven miles from the ocean. Soils are loamy clay and elevations range from 200 to 750-feet. Average production ~150 cases.

Ryan works with one block of Pinot Blanc growing at a lower, more shaded elevation. With the 2018 vintage, he began to age part of this wine in 500-liter sandstone clay jars (amphora), as well as steel barrels and one-year oak barrels. ML is blocked and after eight months of aging the wine is racked into steel assemblage tanks for another two months and then bottled.

The appeal of the sandstone clay is its rate of porosity, affecting micro-oxidation during aging. Comparisons:

Stainless steel: 0%
Sandstone clay: 2%
Oak barrels: 6%
Terra cotta clay: 9%

- *La Encantada Vineyard Pinot Noir*: The windiest site of the three that Ryan works with in the appellation, making for thicker skins. The sources here are four blocks, four clones (Pommard, 115, 667, 777). Normally this is all de-stemmed and ferments are spontaneous. Aging is in Cadus and Chassin barrels for 16-18 months, 30-40% new. No fining or filtration. Production: ~150-175 cases.
- *Zotovitch Family Vineyards Pinot Noir*: North side of the Santa Rita Hills, some eight miles from the ocean, first planted in 1999. Generally 350-ft elevation with much more sandy soils than those on the south side. This is also the first site Ryan harvests. He works with one block of Chardonnay (clone 76) and two of Pinot Noir (clones 114 and 115), and the Pinot Noir sees ~30% whole cluster during fermentation for structure. Cooperage is different too: the barrels are made by Billon from Jura oak. Ferments for the Pinot are spontaneous, aging regiment is around 15 months in 228-liter barrels, 25% new. No fining or filtration. Production ranges from 125-150 cases.
- *Sanford & Benedict Vineyard Chardonnay*: The iconic Santa Rita Hills' vineyard on the south side of the appellation, just east of La Encantada. Elevations range from 200 to 350-feet, soils are calcium-rich clay with shale and chert, and the vineyard is some nine miles from the ocean. Production ranges from 125-150 cases.

Ryan works with two blocks of Chardonnay: one planted 2006 with Wente clone (which tends to *millerandage*, or producing bunches with “hens & chicks,” thus ensuring good acidity); the other an original block planted in 1971 (possibly with plant stock descended from Paul Masson’s original vineyard, but no one knows anymore) on its own roots. Remarkably, there’s still no phylloxera. The base of the single-vineyard bottling is the old block, sometimes with a bit of juice from the younger block. This is aged on its lees for some 15 months in a mix of Damy 228L barrels, 400-liter demi-muids, and 1,000-liter foudre, 20% new.

- *Sanford & Benedict Vineyard Pinot Noir*: Ryan works with two blocks of Pinot Noir, one planted in 2011 and the other an original block from 1971 (Martini clone). Aging is in Chassin barrels for 18 months, 33% new. No fining or filtration. Average production ranges from 150-175 cases.
- *Star Lane Vineyard, Happy Canyon, Santa Barbara*: This hilltop block of Cabernet Sauvignon sits at 1200' elevation with little top soil, and gives fruit of great intensity and depth. The result is a Cabernet with classic flavors of blackberry, cassis, currant, hints of violet, olive tapenade, and savory herbs. There's restraint and freshness, a quintessential backbone of tannin, and tremendous length. Aged in terracotta and French oak, ~40% new for ~22 months. Alcohol: 13.0%

- *Ramato*: This is Ryan's take on ramato, the historic rendition of Pinot Grigio originating in Friuli and so named because "rame" refers to copper in Italian, ie, the color of the wine. The best description of Ryan's wine is his own:

I was inspired and studied many producers when we began thinking about making the ramato. In the beginning, it was Gravner, Radikon, Damijan, and the skin macerated wines around Friuli, but the deepest influence came from Elisabetta Foradori with her Fuoripista. There's a wonderful book, Amber Revolution, written by Simon Woolf, that details skin macerated whites around the world and how producers approach the vinification. For ours, we have two different fermentations... 1) destemmed and fermented in our sandstone amphora and left on the skins for 8 months, 2) whole-cluster and 12 day cuvaison, then pressed to neutral 400L puncheons. After 8 months, we come off the skins and out of the amphora, then we blend with the wine in the puncheon. It's left in the tank for another 3 months to settle out any particulates, then we adjust the SO2 and bottle.

I want both ends of the spectrum with freshness and texture.... bright, exotic fruit alongside some bitter, slight pithiness. It's a tug-of-war between floral notes, fruit notes, savory, and some minerality, petrichor. Super versatile and tremendously food friendly, in my opinion.