

BIRICHINO



2015 BECHTHOLD CINSAULT OLD VINES

It is a rare privilege to work with perhaps the oldest significant planting of cinsault in the world. In 2015, we picked August 28th, at a level of ripeness appropriate for producing pink. Though we favor direct pressing rather than saignée for our rosé, we couldn't pass up the chance to make red and rosé from this organically farmed vineyard, and so saignée we did, making our red, we think, unique in being a happy by-product of our rosé, rather than the inverse. After two seasons in neutral barrels, we bottled unfiltered in the summer of 2016.

There is something both liberating and anxiety-inducing in producing a wine without old-world analogue, requiring us to rely instead on intuition as to what might be the best, highest pathway to deliciousness for this superannuated vineyard's fruit. Nonetheless, we marvel at how much the end result reminds us, as in previous vintages, of something quite classical: *cru beaujolais*, with its gentle tannins, supple texture and inward depth. Spatially, imagine a high concentration of wine in a small space, rather than a massive volume of wine in a large space – a vinous universe cooling and contracting into a purple dwarf star, radiating its pulsar of violaceousness into the Hobbesean vacuity of a dark, cold cabosphere. TA: 5.6 g/l pH 3.59 Alc. 13.5%

Release Date: Summer 2016
Composition: Cinsault 100%
Appellation: Mokelumne River, Lodi
Production: 320 cs of 750ml, 14 cases of magnums.