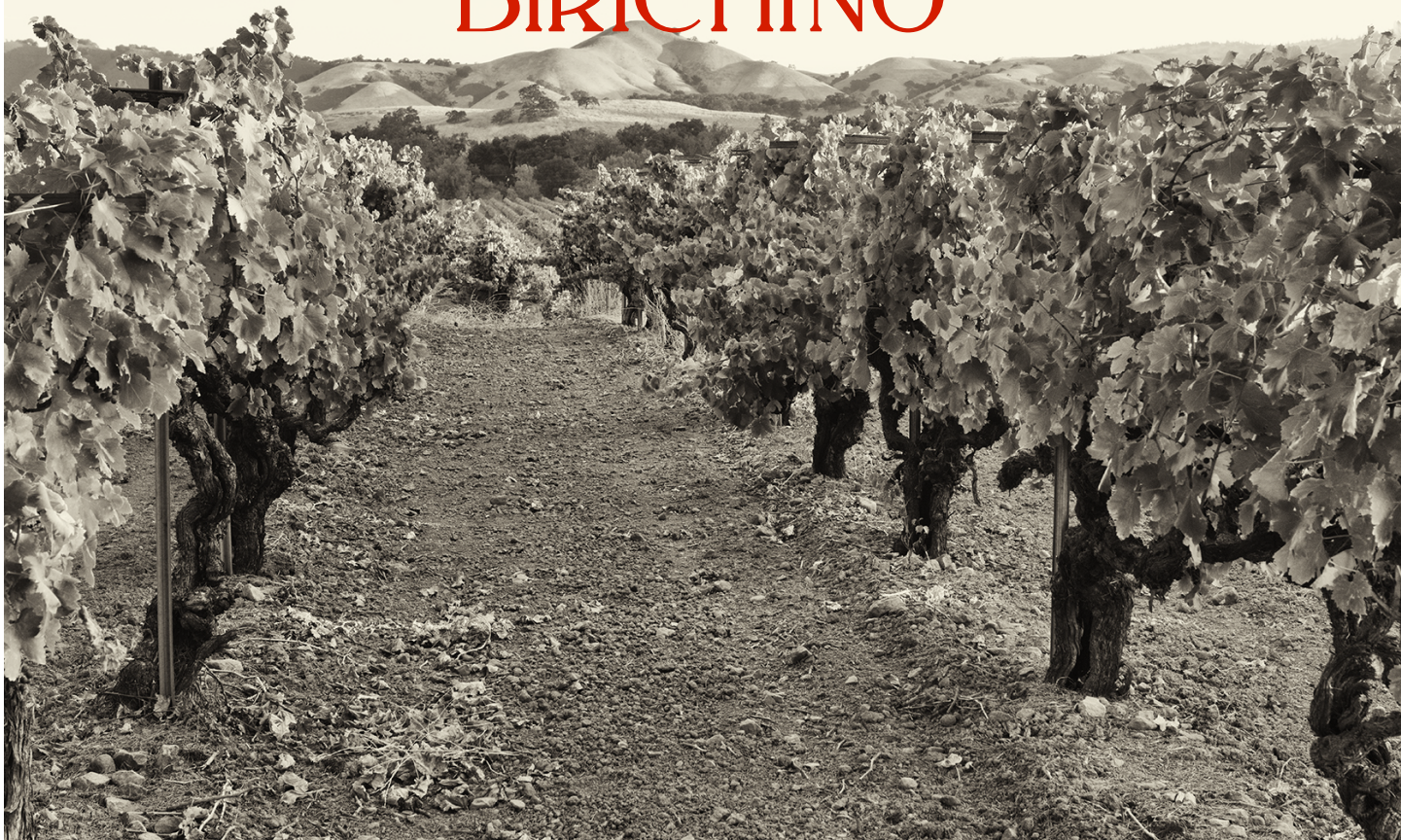


BIRICHINO



2018 SCYLLA

The 2018 Scylla is a true testament to the power of old vines, maniacally fastidious vineyard and cellar work, Homeric mythology, and the evocation of sea monsters. The irony of naming this very civilized wine for a sea monster has not faded. Carignane comes once again from the Shinns' vineyards planted in the 1920s in the Mokelumne River section of Lodi, though the family have been farming this land continuously since 1853.

Grenache is sourced from the 108 year-old dry-farmed vines at Besson at the base of the Santa Cruz Mountains in the Hecker Pass Gap.

Though 'tis true that the very sight of young vine, hot climate, overcropped Carignane and Grenache can be enough to require even the most grizzled mariner to change his or her undercrackers, here the deep-rooted, moderate-yielding old 'uns allow smooth sailing without stalling in the horsey latitudes. As was the case in 2017, all fermentations were with native yeasts, and the various components matured in neutral barrels before bottling in June, without fining or filtration. All Scylla, no fylla. -Alex & John

Harvest Dates: 9/6 & 10/24/18
Composition: 50% Carignane, 48% Grenache, 2% Mourvèdre
Appellation: California
Press: 93 pts, Wine Enthusiast, March 2021, 91 pts, Vinous, October 2020

