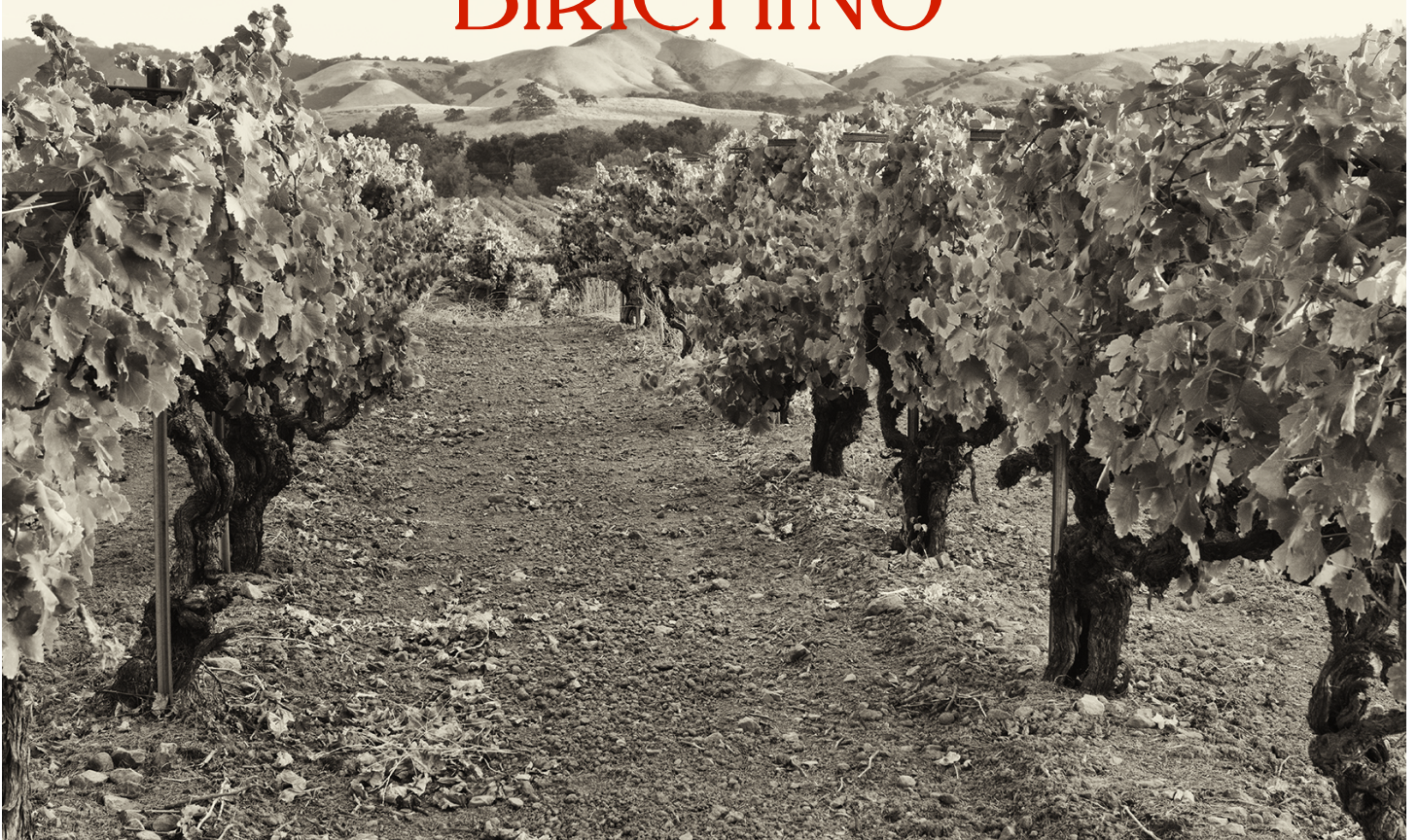


BIRICHINO



2019 SCYLLA

Sourced largely from acres of old vines hidden in plain sight along the backroads of Lodi --a short walk from Bechthold-- two old Carignane vineyards planted circa 1920 comprise the backbone of this wine, supplemented by our traditional sources of centenary Grenache and Mourvedre, bringing the average vine age well over 100 years.

Allusions to rocks and hard places notwithstanding, Scylla wraps its silky yet toothsome, urbane yet rustic charms around its chosen fare without drawing it into the abyss. Prismatically perfumed, yet gently firm, it lifts us up, and invites another glass. Like the carignane at its core, with its beastly reputation for high acidity, high tannin, and high yield like some six-headed, man-eating, 300-foot long red sea serpent, when mellowed and moderated after a century, its underlying Birichino nature is revealed in a bright, pulsing whirlpool of refreshment and red fruits.

As with all our red wines, fermentation was native with some quantity of stems; aging was in neutral barrel; and bottling was done without fining or filtration. All Scylla, no fylla.

Composition: 78% Carignane, 15% Grenache, 7% Mourvèdre

Appellation: California

Press: 93 pts, Wine Anorak "Wild ferment, aged in old oak, no fining or filtration. Supple, fresh and balanced, this is a lighter-style red with good acid and supple red cherry and plum fruit. Has real finesse." - Jamie Goode

