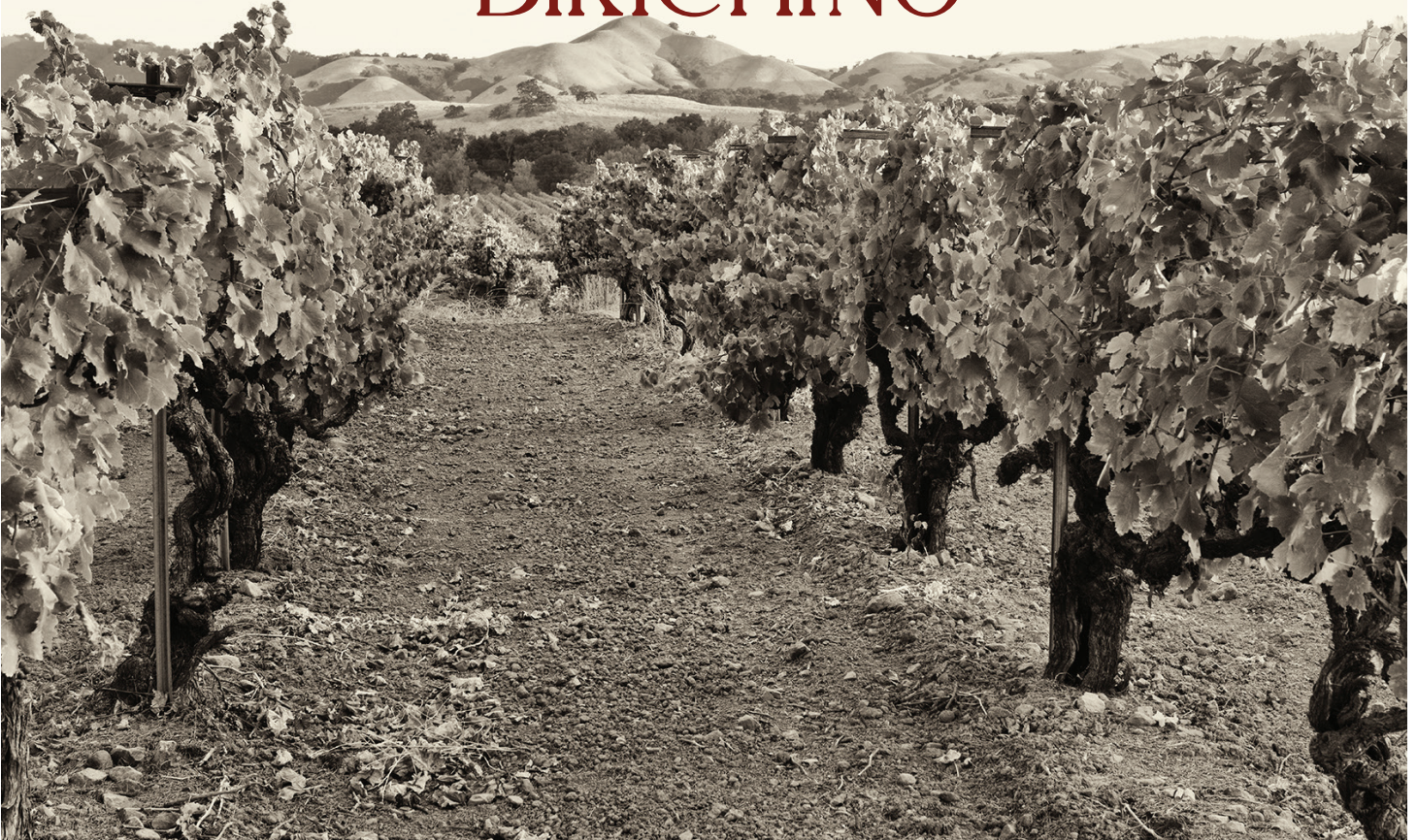


BIRICHINO



2020 ROKUROKUBI & INUGAMI

For reasons known only to those above our pay grade, in 2020 the old vine Grenache from Besson just did not project the resinous, aromatized, bell-toned *je ne sais quoi* that serves as the North Star signifier of this wine. Fruity? Delicious? Rich? Harmonious and persistent? Yes to all those. Immediately identifiable as Besson Grenache? Negatory. WTF? In lieu of bottling Besson Grenache on its own, we elected to create this second vintage of Rokurokubi & Inugami, blending it with small amounts of old vine Mourvèdre and Peter Martin Ray Cabernet Sauvignon. The latter two components provide a needed foundation for the juicy, lifted Grenache, without rendering it too leaden. As we are fond of saying, we would like our wines to defy rather than exert gravity. The images on the label depict two of the spirits/phantasms/monsters known as yokai from Edo Period Japanese folklore depicted on a mid-19th century scroll known as the Bakemono Zukushi. Our fondness for metaphor and analogy is equal to the importance we place on harmony and balance in our wine. Though the image of a woman with a detached and tethered head juxtaposed against a darkly rendered, sly looking fox/dog character well anchored to the ground [or is s/he floating?] may not immediately come to mind as a figurative, subliminal proxy for buoyancy, groundedness, harmony, complexity, surprise and flat out delicious weirdness, it is pretty cool, and you've got to admit that it takes some cojones the size of Mount Fuji to call a wine Rokurokubi & Inugami.

Harvest: Sept - Oct 2020
Composition: 84% Grenache, 11% Mourvèdre, 5% Cabernet Sauvignon
Appellation: California
Production: 274cs

