



2022 CINSAULT BLANC DE NOIR BECHTHOLD VINEYARD

Bechthold, planted in 1886, is reputedly the oldest Cinsault vineyard remaining on Earth. Though we rarely get as much as we would like, in the predawn hours of harvest, a few extra tons of these organically farmed, own-rooted, highly allocated grapes fell into our laps. As Honorary Marshalls of the Pink Pet Nat Parade, we had originally envisaged these extra tons would help sate the Empire's thirst for bubbles, but a few unexpected factors informed our decision to zig away from fizz. First, the juice collected via direct press revealed virtually zero pink pigmentation. Second, the 2022 Pet Nat Parade had already attracted a large slate of confirmed marchers – Malvasia, Skin-Contact Malvasia, Zinfandel & Carignane rosés. And most importantly, the blanc de noir in barrel constituted a much more compelling still wine than we'd imagined. Typically, a Birichino wine pivots around fragrance, and then moves on to texture. With this blanc de noir, one can almost figuratively smell the texture. We fermented it native in stainless, and despite a fairly brief sojourn on the lees in stainless barrels, a palpable sense of pleasing creaminess billows out of the glass, an impression recapitulated on the palate, remaining fresh and vivid, and without the lethargy that often attends the descriptor "creamy." Who knows if there is exists such a thing as pear butter, but if there does not, at least we now know what it would taste like.

Harvest Date: September 5, 2022
Appellation: Mokelumne River Lodi
Production: 132 cases

