

2022 ROKUROKUBI & INUGAMI

It was only in 2019 that we finally managed to stumble upon a blend in which centenarian old vine lots of Mourvèdre, Cinsault & Grenache all contributed something to the whole, rendering, to our palates, a complete, seamless wine, without any one variety standing out to the point of being recognizable. We would like to think the 2022 artfully manages this trick with aplomb – the lifted, floating violaceous aromatics of 136 year-old vine Cinsault (pictured above at harvest) echoing that floating, gossamer Rokurokubi nature, tethered to Earth by the Inugami wolf/dog spirit of 19th century Mourvèdre and a little Besson Grenache to add generosity, depth, and mid-palate texture. It is that very complementary interplay of textures and aromatics of these three different varieties from three very old dry-farmed vineyards that excite us in the Rokurokubi & Inugami.

Some of the most expressive wines of the 2022 vintage emerged from Contra Costa, brought in before the wicked heat hit in very late August. Perhaps not surprisingly, the highly condensed quality of the Little Big Block Mourvèdre this vintage rendered our usual starting point of 40% – 50% of it in the blend too obviously Mourvèdre-dominated, which informed our decision to let the Bechthold Cinsault take first chair for 2022.

The final blend this year: 48% Cinsault, 29% Mourvèdre and 23% Grenache.

Harvest: Aug 25th - Sept 29, 2022 Composition: 47% Cinsault, Bechthold Vineyard, Mokelumne River Lodi, 30% Mourvèdre, Little Big Block Vineyard, Contra Costa County, 23% Grenache, Besson Vineyard, Santa Clara Valley Appellation: California Alc:13.5% TA: 5.3 g/L pH 3.6 Production: 157cs



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