



2021 Tannat, “Bacalao” California – White & Red

<p>Single Vineyard: Collina De Bella AVA: Solano County (in the process of becoming a new AVA called “Winters Highlands” Year vines planted - 2008 Soil type – Loam (tends to hold more moisture which is needed to CA) Self-rooted vines - No, 5A rootstalk Farming practices: Minimal intervention, in the process of getting sustainability certificate Tannat clone - Unknown Spray program – sulfur Pesticides – none Organic certified – No Organic in practice - Yes</p>	<p>Vineyard practice – This vineyard mitigates erosion with cover crops and uses an extensive French drain system around the base of the hill to help-incorporate water run-off from irrigation and rainfall back into the water table. Harvest technique - Hand harvested Process – destemmed, skin maceration for two – three weeks, daily punch-downs Fermentation – wild yeast collected from the vineyard site (pied de Cuvee) Fermentation vessel – neutral oak barrels Vegan – yes ABV – 13.02 % (w) 13.94% (r) Titrateable Acidity – 7 g/L (w) 6 g/L (r) pH – 3.25 g/L (w) 3.77 g/L (r)</p>
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When Barnaby and Olga visited the Basque Region of Spain and France and tasted some of the Tannat wine produced there, they were hooked and dead-set on making this wine. For a couple years they were able to purchase Tannat from Troon Vineyard (Rogue Valley) but after the new owners purchased the vineyard, there was not fruit available to them anymore. Since 2016 they have been looking for Tannat and finally found some, but not in Oregon, in California. Transporting fruit from CA to OR is not easy or cheap, but this is how much they wanted to make Tannat. So here we are, the first Tannat made with this fruit. “Bacalao” means Salt Cod in Basque and is a traditional dish in this region.

<p>(w) Color – Amber, gold (r) Color – Dark garnet Nose – Flinty (w) Iron (red) Taste – Apricot, dried peach, mango (w) Fig, plum, game meat (red)</p>	<p>Filter- Yes for white, no for red Tips – Recommend serving the white chilled and the red at cellar temp. Pairing – Salt Cod!!! (w) both white & red meats. Cassoulet, fatty rich red meats</p>
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