

OSAMAJOR

wines

2021 CHENIN BLANC

kirtlan vineyard, clarksburg, CA

spring release 2022

winemaker's notes: This is a super light white, coming in at just 11.2% alc/vol. It reminds us of the beach, with a slight salinity like sea spray or salted melon. The palate is linear, with ginger, a hint of fresh key lime, and a lingering minerality. Chill it way down. For your oysters.

farming: Kirtlan Vineyard is located in the river delta region of the Clarksburg AVA. It's a relatively little known region, but is gaining recognition as of late for Chenin Blanc in particular. Dense clay loam soils have a tendency to cause too much vigor, so the vines are meticulously pruned and thinned to concentrate flavors. Cool winds from the coast and the moderating effects of the nearby rivers combined with a protective canopy help retain brightness and freshness in the grapes.

vinification: These vines were hand-picked and brought to the winery, where they were sorted and loaded into the press whole cluster. After two days in tank, the juice was racked with fluffy lees into three neutral barrels. It remained in these barrels with fine lees until bottling, undergoing a spontaneous malolactic fermentation in early winter. Bottled unfined/unfiltered April 25, 2022.

Harvest Brix: 18.8

Harvest date: August 26, 2021 100% Chenin Blanc
25 ppm SO2 at bottling 52 cases produced

2021 GOLD IN THE HILLS

chatom vineyard, sierra foothills, CA

winemaker's notes: Gold in the Hills is a nod to California's history and the vineyard on which it is grown, and also to the landscape of the Sierra Foothills. In keeping with this theme, you'll find notes of honeycomb, warm hay, chamomile, and a hint of tarragon. Semillon is the "other" white Bordeaux grape - if you've never had it before, it's likely you've had its more famous and more aromatic counterpart, Sauvignon Blanc. I came to love Semillon while living and working in Australia, where it is generally racy and picked very early, but it can be found in countless iterations from bright and lean to dessert style.

farming: Chatom Vineyard is one of those places that can only be described as an "energy vortex". Decomposed granite and limestone make up a majority of the soil, and large chunks of quartz litter the ground. Nestled in a bowl shaped valley, the property has three defunct goldmines, and if you look carefully you can see some flashes of gold dust in the soil as well. Now, they produce a different kind of gold. Water in these parts has been scarce in recent years, and these vines are dry-farmed during the latter part of the season.

vinification: These vines were hand-picked and allowed 12 hours of skin contact, after which they were destemmed and pressed into stainless steel casks. After a spontaneous primary fermentation, part of the wine was transferred into a neutral oak barrel. It remained in these barrels with fine lees until bottling, undergoing a spontaneous malolactic fermentation in late fall. Bottled unfined/unfiltered April 25, 2022.

Harvest Brix: 22.2

Harvest date: August 21, 2021 100% Semillon
26 ppm SO2 at bottling 55 cases produced

2021 ROSADO

lewis vineyard, clements hills, CA

winemaker's notes: Highly aromatic and powerfully fruity on the nose and dry as can be on the palate. I get notes of strawberry ice cream, mango lassi, and funfetti cake. This was an exceptionally fun one to make and has been brilliant and expressive from berry to bottle. My recommendation would be to drink in or near a body of water, but you do you.

farming: Lewis Vineyard sits in the Clements Hills, which you'll reach if you head East out of Lodi to the place where the Central Valley just begins to turn into the foothills. Grower Gregg Lewis is a pioneer in pushing for greater sustainability to the Lodi region, and the fruit he farms on these gently rolling hills are a testament to the amount of care and attention he brings them.

vinification: These vines were hand-picked and brought to the winery, where they were sorted gently foot-tread, and loaded into the press destemmed. Because of the brilliant color of the berries, they were pressed immediately rather than waiting for color to develop. After two days in tank, the juice was racked with fluffy lees into stainless steel casks. It remained in these casks with fine lees until bottling, undergoing an interrupted spontaneous malolactic fermentation in late fall and early spring. Bottled unfined/unfiltered April 25, 2022.

Harvest Brix: 19.8

Harvest date: August 20, 2021 100% Tempranillo
25 ppm SO2 at bottling 53 cases produced