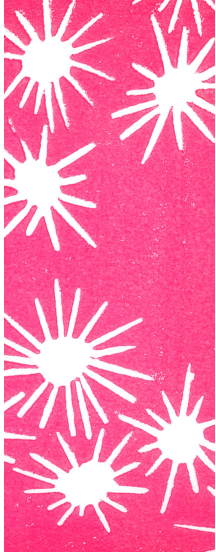


# OSAMAJOR

## wines

fall release 2021



### 2020 OLD VINE CARIGNAN

mule plane vineyard, Lodi CA

winemaker's notes: This is a light expression of Carignan, coming in at just 11.9% alc/vol. On the nose, it smells of tangy hibiscus, strawberry candy, and orange juice. It is lively on the palate and the mouthfeel is almost carbonic, though it was fermented traditionally, and gives to juicy notes of pomegranate and agua fresca. This bottle loves to be chilled down and would be the perfect companion to crudite, seafood, or a hearty salad.

farming: Mule Plane Vineyard was planted in the late 1920's. These head trained vines look more like little fruit trees and produce super concentrated flavors in their old age – and with roots that extend deep into the sandy loam soils, they are able to access water reserves that counter hot conditions in Lodi. Grower John Shinn is the fourth generation to tend this vineyard and kept this block largely for nostalgic reasons through the decades until Carignan's recent resurgence in popularity. This vineyard is certified sustainable, farmed organically (no till/no spray), and is registered with the Historic Vineyard Society.

vinfication: These vines were hand-picked and brought to the winery, where they were fully destemmed. Native fermentation was slow to begin, but took off one week later, which contributes to the ruby color. Because of the relatively low brix and the widespread presence of smoke throughout the season, we wanted to limit skin extraction for a lighter and brighter style. It was gently punched down twice daily until almost dry, and finished in neutral barrels, where it aged for 10 months. Bottled unfinned/unfiltered July 14, 2021.

Harvest Brix: 19.8

Harvest date: September 10, 2020

100% Old Vine Carignan

19 ppm free SO2 at bottling



### 2020 SYRAH

love ranch vineyard, Madera, CA

winemaker's notes: This Syrah smells like petals, rose hips, and redwood forest. The palate is lush but light, with notes of fresh mission fig, sage, and blackberry patch, soft tannins, and a lingering mineral finish. This wine has been a rollercoaster of evolution over the months maturing in barrel and has settled in a place of elegance. This bottle would shine next to grilled meats in summer and saucy braises in winter.

farming: Love Ranch Vineyard is located in a small sub-region of the Madera AVA called the Madera Foothills, just south of Yosemite Valley. Granite schist soils and cooling breezes allow for the development of complex flavors despite a relatively short growing season. This low yielding, organically farmed vineyard sits at 1350 feet on granitic schist soil, and is grown using deficit irrigation, where water is applied only during the most sensitive stages of the growth cycle, maximizing water efficiency.

vinfication: These vines were hand-picked in the dead of night. Once at the winery, we left 20% whole cluster and destemmed the rest. After cold-soaking for three days and brought up to temperature, native fermentation kicked off quickly. We punched down twice daily until fermented dry in about a week. The skins were pressed to tank on September 14, racked to neutral barrels, and aged for 10 months. Because it was racked just once during maturation, sediment should be expected. Bottled unfinned/unfiltered July 14, 2021.

Harvest Brix: 21.4

Harvest date: September 4, 2020

100% Syrah

24 ppm free SO2 at bottling