

OSAMAJOR

wines

spring release 2022

2021 CARIGNAN "THE SECRET GARDEN"

mule plane vineyard, lodi, CA

winemaker's notes: 2021 was the second year working with this vineyard, and conditions allowed picking at a higher brix, without loss of pH or fresh flavors. The resulting wine is a mid-weight wine with an intense burst of brambly fruit, grounded by a broad mid-palate and balanced finish. Exploring this second vintage with slightly riper fruit confirmed to me how versatile this varietal and site can be.

farming: Mule Plane Vineyard is a 90+ year old head trained vineyard. Roots that extend deep into the sandy loam soil and the maturity of the vines allow for complex flavors to develop and offer resistance to Lodi's hot growing season. Mule Plane Vineyard is farmed organically and is registered with the Historic Vineyard Society, and is a true treasure of CA wine history.

vinification: These vines were hand-picked and brought to the winery, where they were sorted and destemmed, and received 10ppm SO₂. There they were fermented with native yeasts in a one ton macro bin. After finishing primary fermentation in nine days with two punchdowns per day, it was pressed and racked into neutral barrels for 10 months. Bottled unfiltered/unfiltered July 28, 2022.

Harvest Brix: 22.6

Harvest date: September 3, 2021 100% Carignan
20 ppm SO₂ at bottling 66 cases produced

2021 SANGIOVESE "O! SOLE MIO"

lewis vineyard, clements hills, CA

winemaker's notes: Of the Italian grapes, Sangiovese has always been a favorite of mine. It's generally softer and rounder in structure than some of its northern counterparts, and quite flexible in style. I'm particularly interested in Italian varietals in California because they tend to thrive in hot environments without dropping in pH, something that cool climate grapes struggle with at times. As our state warms in many areas, they offer a high quality option. This one is no exception, with bright cherry aromas, roundness in the mid-palate, and a satisfying grip on the finish.

farming: Lewis Vineyard is in the Clements Hills, which are situated on the edge of the Central Valley floodplane as it transitions into the foothills. The lower part of the vineyard borders the Mokelumne River and is composed of sandy clay loam, and the higher sections have more decomposed granite mixed in. The Sangiovese block is on the hilltop and is a combination of several different heirloom clones, some of which produce tiny berries that lend structure to the final wine.

vinification: These vines were hand-picked and brought to the winery, where they were sorted and partially destemmed. There they were fermented with native yeasts in a one ton macro bin. Fermentation was slow but steady, and required a pigeage on day six to get moving. After finishing primary fermentation with two punchdowns per day, it was pressed and racked into neutral barrels for 10 months. Bottled unfiltered/unfiltered July 28, 2022

Harvest Brix: 22.8

Harvest date: August 20, 2021 100% Sangiovese
25 ppm SO₂ at bottling 62 cases produced

2021 MOURVEDRE "MATARO"

kirtlan vineyard, clarksburg, CA

winemaker's notes: Elegant and perfumed, this wine bucks the trend of Mourvedre being a dense and tannic wine. I chose to treat these grapes as I would a Pinot Noir, with a somewhat cool fermentatoin and gentle cap management to avoid over-extraction. The result is light-bodied, with soft tannins and notes of lifted blackberries, fresh plum, and just a hint of gaminess and sage.

farming: Kirtlan Vineyard sits in the deep clay loam soils in the Clarksburg AVA, in the heart of the Sacramento River Delta. Cool winds and the river system flowing through the area contribute to a large difference between daytime and nighttime temperatures during the growing season, keeping the wines lively and fresh. The vines are own-rooted and for most of their lives were grafted with Sauvignon Blanc, before being allowed to grow from their original rootstock starting in 2018.

vinification: These vines were hand-picked and brought to the winery, where the grapes were placed into a one-ton fermenter 75% destemmed and 25% whole cluster. Fermentation completed in seven days with two punchdowns per day, after which they were pressed and racked into neutral barrels, where they aged for 10 months. Bottled unfiltered/unfiltered July 28, 2022.

Harvest Brix: 21.1

Harvest date: September 19, 2021 100% Mourvedre
20 ppm SO₂ at bottling 68 cases produced