

Technical notes for Purity.

All of these wines are wild ferments, with natural malos and no filtration other than settling. They were all processed 100% whole cluster. All of my back labels have some information regarding basic chemistry make-up and processing, handling.

5 cs 2015 Lodi Silvaspoons Mourvèdre - From a hardpan loamy soil. The grapes were picked on 9/6. When the fruit for this wine came in, the pH was 3.7. The grapes were allowed to rest for a day before processing. Processing consisted of sorting and foot treading in an open top fermentor. Immediately after processing, the pH was retested and had risen to 3.9. With low so₂ being a key goal, a relatively high pH could leave the must/wine vulnerable to spoilage and increased VA. It was determined that a small addition of tartaric would be made to help protect the wine. Tartaric is one of the two main acids found in grapes, the other being malic. The must proceeded to ferment without issue, reaching a peak temperature of 89°. The wine was pressed on 9/20, settled, and moved to used puncheons for elevage. Bottled from cask 10/09/16 -Ttl. adds. 30ppm so₂ & < 1.3 grams tartaric per btl. 54 Cases - At Harvest: 23°Brix, 6 g/l TA, 3.6 pH - Bottling Sequence C/C As a low so₂ winemaker, it took me a bit of time to trust that I could make wine with low to no so₂ and a relatively hi pH. I no longer make acid adjustments.

10 cs 2016 Nevada County, Oakstone, Marsanne - Planted in '01 on granite at 1800' elev, the Marsanne was picked on 9/21 & 9/25. The first pick was brought in, sorted, and pressed directly into a settling tank on 9/21. A day later, the juice was transferred to a used French barrel to ferment. The second pick was brought in and rested for a day then sorted into an open tank. After sorting, the grapes were tread by foot, and the ferment quickly followed. Several days later, the must had warmed to 88 degrees, and was becoming slightly tannic. The second pick was pressed on 10/1 and the wine sent to a poly tank. 44 Cases Produced -- At Harvest 21-21.5 Brix, 9.5-8 g/l TA, 3.44-3.6 pH From an organically farmed vineyard No added sulfites. The Marsanne was bottled with protein haze, which has since settled out, so you will notice a very clear wine with a thin but dense settling. If the bottles are moved around much the wine will regain that hazy-ness. The vineyard at about 1800 feet elevation in the Sierra Foothills is farmed organically. The geology is iron rich clay over granite.

10 cs 2016 Calaveras County, JSN Syrah - The grapes for this wine were picked in the early morning of September 4. The clusters were sorted and tread by foot until 1/3 of the grapes had been crushed. The macerating fruit was covered with carbon dioxide and allowed to soak. The ferment began 3 days later, and the cap was submerged twice daily until pressing on 9/16. While the ferment took 12 days, at pressing 1/3 of the clusters remained intact. The malo-lactic conversion began as the

ferment ended and completed within 6 weeks. After a day of settling, the wine was moved to 5 used 59 gal. French oak bbls. This wine was produced and bottled with no additives save for 15 ppm ttl. so2. 120 Cases Produced -- At Harvest: 24 Brix, 7 g/l TA, 3.74 pH

I farm this vineyard. It's is on a slope just off the top of a ridge at 1600 feet elevation. The geology is a complex mix of schists, quartz, volcanic, and limestone. I dry farm this vineyard organically with no tilling.

10 cs 2016 Calaveras County, JSN Mourvedre Rosé - The grapes for this wine were picked in the early morning of August 24. The clusters were tread by foot until approximately half the grapes had been crushed. The macerating fruit was covered with carbon dioxide and allowed to soak. Two days later, the must was pressed and the juice sent to a holding tank for settling. The must was moved from tank to a used French puncheon 48 hours later. The ferment lasted 19 days. The malo-lactic conversion completed within 12 weeks. The wine was allowed to rest, undisturbed, until bottling on Feb 18, 2017. 52 Cases Ttl. Sulfite 29 ppm -- At Harvest: 18.5 Brix, 8 g/l TA, 3.4 pH

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5 cs 2016 Nevada Oakstone Grenache - The grapes for this wine were picked in the early morning of September 18. The clusters were sorted and tread by foot until 1/3 of the grapes had been crushed. The macerating fruit was covered with carbon dioxide and allowed to soak. The ferment began 4 days later, and the cap was submerged twice daily until pressing on 10/9. While the ferment took 21 days, at pressing 1/3 of the clusters remained intact. The malo-lactic conversion began as the ferment ended and completed within 8 weeks. After a day of settling, the wine was moved to 2 used 132 gal. French oak bbls. This wine was produced and bottled with absolutely no additives or so₂. 108 Cases Produced -- At Harvest: 24.5 Brix, 8.5 g/l TA, 3.53 pH The vineyard at about 1800 feet elevation in the Sierra Foothills is farmed organically. The geology is iron rich clay over granite.