

Domenica Amato 2019 "Riserva di Casa" Estate Vineyard, Dry Creek Valley, Sonoma County Grenache (53%), Petite Sirah (41%), Cabernet Sauvignon (6%)

Vineyard: Our estate vineyard in Dry Creek Valley, known as the "Vinegrove," is a few hundred feet up from the valley floor, providing respite from the hottest days of summer. The nearly 30-year old vines are planted in fine Laughlin loam soils and are organically farmed. The center swale rolls through several exposures, allowing for balance and elegance in our Grenache. The steep south-southwest facing corner block has the most porous earth and soaks up afternoon sun, creating richly-flavored and densely-structured Cabernet. Petite Sirah receives the first rays of morning sun, but otherwise stays cool in the lowest spot in the vineyard, bolstering acidity and color.

Winemaking: Both the Grenache (50% whole-cluster) and Petite Sirah from our estate vineyard were fermented spontaneously with wild yeast in open-top tanks at cool temperatures and treated gently with gravity fed rack and returns for cap management. After pressing, the wine spent thirty-six months in neutral French oak puncheons and was topped with Cabernet Sauvignon from our estate. The barrels for this blend were selected specifically for their aging potential, and once compiled the wine was bottled unfined and unfiltered.

Vintage: The 2019 growing season began with heavy rains in March and April, which allowed soils to store up plenty of water to weather the dramatic heat spikes we witnessed in June and mid-August. Other than those brief events, the growing season was relatively mild and harvest occurred on October 2nd, the latest we've picked our estate since working here. The grapes offered bright, expressive fruit flavors and balanced acidity at moderate sugar levels. The long hang times and even ripening yielded wines that show concentrated flavor and structure without being over-ripe - an ideal California vintage.