



Vineyard:

Established as an American Viticultural Area in 1985, Clarksburg is located along the Sacramento-San Joaquin River delta, which pulls in ocean breezes and creates a cool maritime climate. Scribner Bend Vineyard is situated ideally on the inside of a 90-degree turn in the river, fostering constant airflow that slows ripening on the low-yielding Fiano vines. The low-draining Sycamore soil - a fine, silty clay loam - keeps the perfect harmony between vine health and stress in this dry region, and ultimately produces a complex and balanced wine.

Winemaking:

The grapes were initially foot crushed and left to soak on skins and stems for a few hours before being whole cluster pressed. Racked into clay amphora (60%) and neutral French oak (40%), the wine began fermentation spontaneously with wild yeast a few days later. In these same vessels, the wine finished both primary and malolactic fermentation, and then aged on the lees for 5 months before being blended together, filtered, and bottled.

Vintage:

On the heels of a stressful 2017, growers and winemakers were thankful for a return to an uneventful but fruitful vintage in 2018. A cool spring started off the ideal growing season with a near-perfect fruit set in the spring, and summer temperatures were moderate with fewer heat spikes than the previous years. As a result, harvest started two to three weeks later than during the recent extended drought, but along a more historically typical timeline. The long hang times and even ripening yielded wines that show concentrated flavor and structure without being over-ripe.

