



Varietal Composition

Grenache noir, Syrah, Mourvedre,
Clairette blanche, Bourboulenc

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

Farming: LODI Rules for Sustainable Winegrowing

- **Alc** 13%
- **RS** <0.1 g/L
- **TA** 5 g/L
- **pH** 3.78
- **Harvest** 9/12/23 & 9/21/23
- **Bottled** 2/5/25
- **Cases** 102

2023 Red Outlier

New Release!

Profile

Dubbed "the poor man's pinot", I invite you to turn your nose down and into a glass of this grenache based blend. We get wild, brambly red berries and kitchen spices on the nose with fine textured tannins lingering on the palate. This wine continues to morph as it opens up; we love the versatility of grenache.

Vineyard

Our estate vineyard is located in the Mokelumne River AVA characterized for it's deep sandy loam soils and Delta breeze influence. Since we don't grow syrah or mourvedre, we sourced these 2 varieties from a couple excellent nearby growers. 2023 was a stunner. A cool, wet vintage provided optimal growing conditions with physiological ripeness at lower Brix and great harvest chemistry.

Winemaking

Grenache, syrah, bourby, and clairette were picked in the early morning hours then hand sorted in the winery. Co-fermented in tank with the majority whole cluster and the remaining destemmed over top. Pump overs were performed daily; frequency, timing, and length were dependent on the desired extraction. Mourvedre came in 9 days later and was 100% whole cluster fermented in bins with 2 daily punch downs. Over all, this wine was 50% whole cluster fermented. Wild yeast kicked off fermentation and we finished it with cultured yeast. Pressed at the edge of dryness, everything was combined in tank to complete malo then barreled down into two neutral 500 L puncheons for 13 months sur lie. The only time this wine was raked was for bottling. Bottled unfined and unfiltered.

Pairing

Typical Charcuterie board fare, savory dishes with mushrooms, pizza, chicken Marsala with Dijon mustard sauce, duck, pork tenderloin, manchego, lamb, and vegetarian tarts.

Retail USD

\$55 / bottle (750 mL)