Tocai Friulano  2019

“Baby Orange”

Potter Valley - Mendocino County

Grown at 1100’ elevation, Potter Valley is a high-altitude gem with huge diurnal swings. Importantly for Friulano, the valley holds onto acidity while allowing gradual ripeness at a slow, even pace that holds acidity.

**Vineyard:** Friulano from an AVA known for developing botrytis due to shading and river-derived humidity? Yes, please! Clones and roots are unknown to me, and my good friend and vineyard manager Greg Graziano isn’t quite ready to dig through the file box to find out, but most likely these were suitcase clones, and more yellow skinned than some Sauvignon Vert/Friulano.

**Winemaking:** Foot stomped, about 70% whole cluster, but stems were completely lignified due to frost and the inability to get pickers for two weeks. Cold temperatures held. Fermented 15 days with regular punchdowns, then pressed dirty into neutral barrels with native ML in barrel. No sulfur until bottling. Friulano loves oxygen so we don’t see it as fragile or needing protection until bottling.

**Vintage:** 2019. Lots of rain, more than double “normal average” with an inch falling in June! It even rained lightly three times before the end of the season, practically Tuscan. July and August were very hot, taking us from two weeks late to on time in those two months. The temperature rollercoaster was a good thing in macro however, even though 10 days without electricity at the winery was challenging. Cold nights came fast after the hot early season. From mid-September on things were gloriously mild with cold nights and days just kissing 85F over and over again. A year to pick on acidity in the end.

**Label Image:** One of several Spring goddess/human/nymph frescos from somewhere between 89 BC and the destruction of Pompeii in 79 AD. *Primavera di Stabiae* is considered one of the greatest examples of the 3rd style, though the dreamy architectural surrealism we love so much is missing. The styles themselves are a fascinating aesthetic mirror, strongly paralleling today’s impending cultural implosion.

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**100% Tocai Friulano**

Wood-basket pressed with lignified stem inclusion

7 months in neutral oak racked only for bottling

no filtering or fining

bottled by hand on

6/10/2020

pH 3.53

TA 6.3gm/l

13.8% abv

50 cases produced

$32 MSRP