Refosco  NV (17/18 vintages)

Estate Bottled

Kelsey Bench - Lake County

Grown at 1450’ elevation on red, obsidian-strewn soil resulting from Mt. Konocti’s volcanic upheaval, our Refosco rides the line between full-bodied bruiser and zippy, savory Old World acid-driven table wine.

**Vineyard:** Planted in 2010 on bilateral cordon, north to south on California sprawl trellising. Lots of handwork to keep Refosco’s vigorous nature focused. Small bunches are plentiful and beautiful, but tons of canes and spindly secondary shoots are the norm. We will change to cane pruning soon. Refosco does well in our acidic volcanic soils surprisingly, though with only 20 acres in California, some of which is actually Mondeuse, it is hard to compare.

**Winemaking:** Both vintages followed similar winemaking protocols with destemming, spontaneous fermentations, and fairly long fermentations of around 18 days in small bins, then wood basket pressed at dryness. No sulfur added for first 10 months of elevage, and then bottled at an average age of 24 months in barrel.

**Vintages:** A study in contrasts. 2017 for us had double “normal” rain fall, and a rollercoaster of heat spikes and cool days, yielding an acid-driven, spicy Refosco of lower alcohol. 2018 was back to sustained heat, and less than ¼ of the rainfall the prior vintage enjoyed, yielding a broad palate, lower acidity and deeper color and fruit tones.

**Why non-vintage?** A. Small quantity. B. The two vintages complemented each other surprisingly well. C. We had 6-weeks of fire in Lake County during 2018, and blending vintages insured that smoke levels would be undetectable.

**Label Image:** Taken from Elias Ashmole’s Theatrum Chemicum Britannicum first published in 1652,

the label depicts the descending bird as the breath of God, and the dragon is the complex life force which the breath sets into motion. The alchemical scholars seek to learn its secrets which include the spirit of life, both destroying, creating, and many other transmutational manifestations.



**100% Refosco**

“Nostrano” biotype

(not peduncolo rosso)

Yield: 2-3 tons per acre

6 neutral 225l barrels used for aging, mostly 10-15 year French and Hungarian oak

No racking, leading to intentional reduction before bottling, so let it breathe

unfined, unfiltered

pH 3.65

TA 6.2gm/l

14.1% abv

148 cases produced

Hand bottled on site

SRP $40