2019 Negro Amaro

Estate Bottled

Kelsey Bench - Lake County

Grown at 1450’ elevation on red, obsidian-strewn soil resulting from Mt. Konocti’s volcanic upheaval, our Negro Amaro is based on a hunch that we could find favor with the grapes effusive and unique aromatics.

**Vineyard:** Clone FPS 02.1 (imported by Sutter Home oddly enough) on 1103P rootstock. Planted in 2012 on bilateral cordon utilizing “California sprawl” trellising in a north/south orientation. Strangely, Negro Amaro hates direct sunlight, so an elaborate trellis-weaving technique is used to block afternoon sun. This works well because the canes are huge, thick, and straight, like Grenache. Nearly dry farmed. No pesticides. Hand harvested. One of only 30 producing acres in California, this is usually one of our earlier picks.

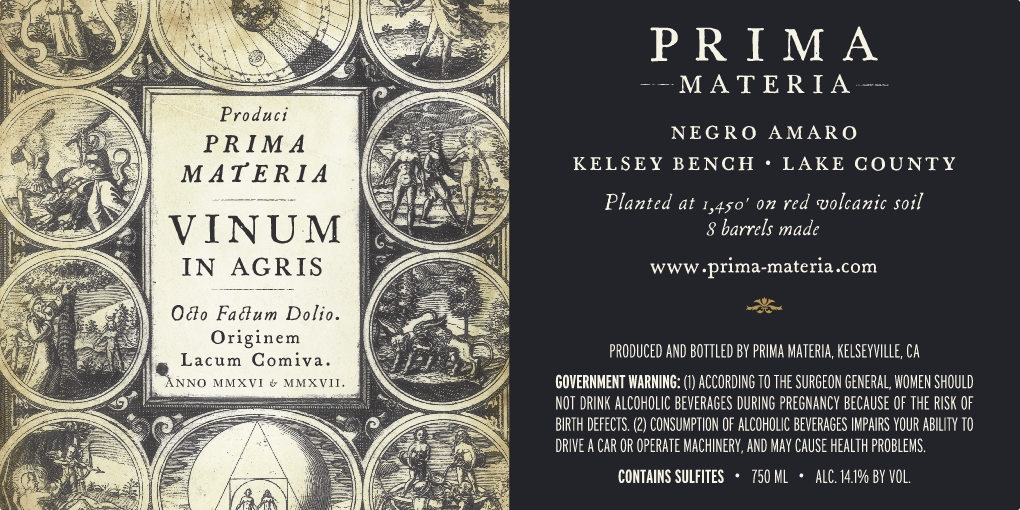
**Winemaking:** Harvested 9/12/19. Fermented gently in a small tank after destemming. No stems used to preserve maximal aromatics with a clean palate. Fermentations lasted 14 days. Wood-basket pressed. No racking or sulfur added until bottling. Winemaking is very straightforward, because we want true fruit and maximal transparency with a little gritty seed tannin to frame the package.

**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 one early. The temperature rollercoaster was a good thing in the macro however, even though 8 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:** Johann Mylius was a composer, physician and ardent alchemist. His *Philosophia Reformata* from 1622 was a deep dive into scientific principles and doctoral Theology divided into seven parts, and seven of the 10 emblems on the cover link to the iconography of previous alchemists.

The phrase “Vinum in Agris” means “wine of the countryside,”

alluding to Negro Amaro’s humble but satisfying nature.



**100% Negro Amaro**

Yield: 3.0 tons per acre

Aged 8 months in neutral barrels

No racking until bottling

unfined, unfiltered

pH 3.76

TA 5.4gm/l

14.1% abv

150 cases produced

Hand bottled on site

SRP $34