

MODEL FARM

An Introduction to the New Wines from Model Farm

As we looked to expand Model Farm's wine offerings, we spent a lot of time thinking about how to grow in a way that supports our core values and continue to make great wines. For us, it's important that we are supporting sustainable farming as well as working with compelling sites of unique terroir.



2018 LA CRUZ VINEYARD SYRAH, PETALUMA GAP

La Cruz Vineyard was planted by the Keller Family beginning in 1989 and is located at the southeastern end of the Petaluma Gap appellation. With only two acres of the vineyard planted to Syrah, we are fortunate to be the only producer to purchase the fruit. La Cruz is one of the farthest vineyards from the namesake 'Gap' where the wind and fog funnel in from the ocean every afternoon. This slight change in climate from the rest of the appellation affords the vines extend sunshine and a bit of extra warmth, leading to deeper, richer fruit while still maintaining the trademark freshness that defines Syrah from the Petaluma Gap. We find the wines from this site to be a distinct counterpoint to our 'Estate' Petaluma Gap Syrah.

TASTING NOTES

The 2018 La Cruz Vineyard Syrah provides a beautiful counterpoint to our Estate wine. Warmer and more protected from the constant winds, the change in climate delivers a wine with more richness and darker fruit tones. A deep and pure wine which shows distinctly savory notes of olive, black licorice, and black tea are followed by dark fruit, warm spice, and game. The whole-cluster fermentation provides beautiful aromatic lift and the high natural acidity keeps the wine fresh and bright on the palate. Organically farmed, 100% native fermentation, bottled unfined and unfiltered with minimal effective SO₂.



- Hillside vineyard in South Eastern Petaluma Gap Appellation
- South/Southwest facing slope
- Gravelly - Loam soils
- Organically Farmed
- Noir clone harvested 9/20, Alban clone harvested 9/27
- 80% Noir, 20% Alban
- 100% Whole Cluster
- Raised in 500L Neutral French Oak Puncheons
- 13.3 % Alc
- 9 Barrels Produced (225 cases)

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2018 CHARDONNAY, SONOMA VALLEY WOOD VALLEY VINEYARD

Wood Valley Vineyard is a set of steep terraces, dug into pure volcanic rock. Located just east of downtown Sonoma in the foothills of the Mayacamas Mountains, the vineyard was planted in the 80's to a heritage California selection of Chardonnay, the Old Wente clone. Like many of the best vineyards in Burgundy, the east-facing aspect shelters the vines from the warmer afternoon sun, allowing the grapes to retain freshness and aromatic dimension. The unique volcanic terroir gives the wine a natural mineral precision.

TASTING NOTES

The Model Farm 2018 Sonoma Valley Chardonnay captures the wild beauty of a springtime in Sonoma and translates so much of what we love about this unique volcanic terroir. The wine opens with aromas of citrus blossom, jasmine, and bay laurel complimenting bright flavors of pomelo, lime zest, and soft herbs. On the mid-palate, deeper notes of white peach, nectarine, and orange curd are backed by a persistent minerality. This balance of textural richness and freshness is the hallmark of our white wines and the result of careful site selection and transparent winemaking techniques. We barrel ferment our Chardonnay using only native yeasts for both primary and secondary fermentation. The wine is aged on the lees in oak for 12 months followed by 6 more months in stainless steel barrels. This additional aging in stainless steel helps to focus and lengthen the wine before bottling. Bottled unfiltered and unfiltered, no additions except minimal effective SO₂.



- Steep terraced vineyard dug from volcanic rock
- East facing slope at the base of the Mayacamas Mountains
- Rocky, very shallow soils
- Harvested 9/8, 21.5 Brix
- 4 barrels produced, 100 cs
- 13% Alc (pH 3.3, TA 6.8, ML dry)

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2018 ESTATE VINEYARD SYRAH, PETALUMA GAP

Inspired by the industrious small vigneronns of the Northern Rhone and captivated by their wines, we began our journey in search of cool climate Syrah in 2014. We were immediately drawn to the Petaluma Gap. The cool foggy mornings, a few fleeting hours of late day sun, and the consistent wind (reminiscent of the Mistral) are ideal for producing full flavored grapes at low sugar levels. After five years and countless hours spent in the vineyard, we have come to know and love this daily rhythm and have an even greater appreciation for how unique this small pocket of the Sonoma Coast really is.

TASTING NOTES

Our 2018 Petaluma Gap Syrah is one of the most pure and aromatic wines we've made from our site. Classic Syrah aromatics of lavender, fennel, violets, and white pepper burst from the glass. Fresh and bright on the palate, the wine offers a full spectrum of red and blue fruits while time in the glass begins to reveal savory notes of olive, cracked pepper, and game. Whole cluster tannins create tension and lift as the wine finishes with an earthy, saline minerality. As always, our Petaluma Gap Syrah is farmed organically and by just the two of us. 100% native fermentation, no additions, bottled unfiltered and unfiltered with minimal effective SO₂. A tremendous vintage, 2018 felt like a return to the "old" normal for California - an overall cool growing season with above average rains. The mild fall temperatures allowed us to pick at a relaxed pace with low sugars and full phenolic ripeness.



- Our Estate Vineyard in the Eastern Petaluma Gap
- North facing slope
- Diablo Clay - Loam soils
- Organically Farmed
- Harvested 10/4
- 100% Whole Cluster
- Raised in 228L Neutral French Oak Barrique
- 12.5 % Alc
- 5 Barrels Produced (125 cases)