

MODEL FARM

An Introduction to the 2019 vintage wines from Model Farm

It is a rare luxury to have a vintage like 2019. Near perfect growing conditions from start to finish made the year feel effortless and the resulting wines are nothing short of extraordinary. Each wine showcases the best of its terroir, deftly balancing intensity with energy and freshness. We can confidently say this is the best set of wines we have offered to date.



2019 ESTATE VINEYARD SYRAH, PETALUMA GAP

Inspired by the small vigneronns of the Northern Rhone and captivated by their wines, we took a long-term lease on a two-acre, hillside vineyard on the east side of the Petaluma Gap in 2013. The vineyard had been planted to 3 distinct clones of Syrah in the mid-1990's. Cool, foggy mornings, a few fleeting hours of late day sun, and consistent Mistral-like winds are ideal for producing classically styled Syrah. After six years farming this site and countless hours in the vineyard, we have come to know and love this daily rhythm and have a great appreciation for how unique this small pocket of the Sonoma Coast is. Our Estate vineyard is farmed exclusively by us, by hand, using strictly organic practices.

CELLAR NOTES

Some years, the most difficult part of winegrowing can be putting the historical data aside and letting the vintage at hand guide our choices. The cool fall weather in 2019 persisted long past our typical pick dates. Leaning into the vintage conditions, we patiently waited, watched and tasted. Sunny, breezy days lasted through September and into October, allowing the fruit to build flavor and intensity without sacrificing freshness or acidity. We picked our Estate vineyard at optimal ripeness on October 12th, our latest harvest to date. Once in the cellar, we fermented the fruit in small 1-ton wood fermentors, whole-cluster, then aging for 18 months in neutral French oak barrels. Organically farmed, 100% native fermentation, bottled unfiltered and unfiltered with minimal effective SO₂.

- Our Estate Vineyard in the Eastern Petaluma Gap
- North facing slope
- Diablo Clay - Loam soils
- Organically Farmed
- Harvested 10/12
- Selections 383, 174, 877
- 100% Whole Cluster
- Raised in Neutral French Oak Barrique
- 13 % Alc, 3.8pH, 6.3 TA
- 4 Barrels Produced (100 cases)



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2019 CHARDONNAY

P·M STAIGER VINEYARD, SANTA CRUZ MOUNTAINS

The 2019 P·M Staiger Chardonnay comes from a historic site located deep in the Santa Cruz Mountains. The vineyard was planted in 1973, own-rooted, to a selection of the old Wente clone. To say it is rare to find an own-rooted Chardonnay vineyard in California is an understatement! The vineyard sits on a steep south-west slope at over 1,000 feet elevation, high above the San Lorenzo Valley. The elevation allows for ample sunlight while the cold Pacific air moderates the overall temperatures. As with our favorite sites, the vineyard gets plenty of fog at the start and end of each day. The soils are a thin mix of sandstone and shale, promoting full flavor ripeness at low sugar and high acidity.

CELLAR NOTES

We find such joy in the simplicity of making white wine. For us, it is purely the product of careful pick decisions, skillful choices at the press, and a lot of patience. Beginning in the vineyard, we are constantly tasting and waiting for acidity and flavor to reach their point of optimal balance. Our Chardonnay is then gently whole-cluster pressed as we watch over the ever-changing flavors, textures, and chemistry that transpires during the pressing cycle. We separate the juice into distinct lots and leave them to settle overnight. The next day, we fill lightly used barrels, by gravity, with the settled juice. Each barrel remains tucked away in the cellar, undisturbed, to begin fermenting at its own pace. There is no inoculating, no stirring, no additions – just time. We monitor each barrel's unique fermentation over the course of 12 months. Once the wines are ready, they are moved into stainless steel for an additional 6 months of aging. The added aging provides the wine with additional focus and length.

- Steep, terraced vineyard above the town of Boulder Creek
- Western facing slope
- Extremely shallow Sandstone - Shale soils
- Organically Farmed
- Harvested 9/8
- Old Wente Selection
- Raised in Neutral French Oak and Stainless Steel Barrique
- 12.7 % Alc, 3.2 pH, 8 TA
- 6 Barrels Produced (150 cases)



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2019 LA CRUZ SYRAH, PETALUMA GAP

La Cruz Vineyard was planted in 1989 by Ted Lemon for the Keller Family. Located at the southeastern end of the Petaluma Gap appellation, 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 distinct counterpoint to our 'Estate' Petaluma Gap Syrah.

CELLAR NOTES

Twenty-nineteen marked our 2nd vintage working with the La Cruz Vineyard. We are beginning to understand the nuances of the vineyard more deeply. There is an inherent richness and depth to the fruit from this site which requires restraint to preserve the purity and balance of the finished wine. Two selections of Syrah were harvested between September 20th and the 28th. The Noir selection was picked first. True to name, Noir brings dark fruit and structure which act as the backbone of the wine. The following week, the Alban selection was harvested. The Alban gives red-fruited freshness, ample acidity, and is perfect for whole-cluster fermentation. The soaring aromatics of the Alban clone from La Cruz Vineyard always evokes a sense memory of the wines of Allemand. Together these contrasting components blend beautifully and build a wine of depth, purity, and freshness. Farmed using strictly organic and Biodynamic practices. 100% native fermentation, no additions, 50% whole cluster fermented, bottled unfined and unfiltered. (13.3% alc), 9 barrels produced.

- Hillside vineyard in the South Eastern Petaluma Gap Appellation
- South/Southwest facing slope
- Gravely - Loam soils
- Organically Farmed
- Noir harvested 9/20, Alban harvested 9/28
- 50% Noir, 50% Alban
- 50% Whole Cluster
- Raised in Neutral French Oak Barrique
- 13.3 % Alc, 3.8 pH, 5.9 TA
- 9 Barrels Produced (225 cases)

