

# MODEL FARM WINES



## 2021 CABERNET SAUVIGNON

### BERGER VINEYARD, SONOMA MOUNTAIN

The heart of many celebrated Sonoma bottlings since the 1970's, Berger Vineyard old-vine Cabernet Sauvignon endures on the rugged, east facing slopes of Sonoma Mountain. Fifty years on, these original vines continue to thrive, a testament to their quality and significance. Heritage California Cabernet selections on St. George rootstock are grown without irrigation and with low-input farming methods. The combination of dry-farming and vine age produce small, intensely-flavored berries. California-sprawl canopy shelters the fruit from the direct sun, preserving freshness and elegance. This wine embodies our Old World meets Old California ethos - beautifully rustic with racy acidity, notes of raspberry, cassis, savory herb, and graphite - evoking the glory days of California's past.

## CELLAR NOTES

In the cellar, we honor the legacy of this timeless vineyard by utilizing heritage winemaking techniques. We remain committed to the use of native yeasts, open-top French oak casks for fermentation, and older French oak barrels for aging. Restrained extraction, high natural acidity, and extended aging are integral to the character of our wines, and stand in contrast to many modern producers. For our 2021 vintage, the grapes were hand-harvested in the early morning of September 21st at 23.9 brix. Once in the winery, the fruit is hand-sorted, destemmed, and transferred to our small, open-top oak fermentors. We allow fermentation to take place naturally, at it's own pace. A blend of pump-overs and punch-downs are carried out, with each extraction method chosen based off a sensory evaluation on the developing wines. Older French oak barrels are used for aging and the wine is racked once prior to bottling.

- Old-Vine, Sonoma Mountain Vineyard
- East facing slope
- Gravely – Loam soils
- California Heritage Selections
- 18 months aging in Neutral French Oak
- 13.5 % Alc, 3.8 pH, 5.9 TA



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## 2021 CHARDONNAY P&M STAIGER VINEYARD, SANTA CRUZ MOUNTAINS

A historic vineyard since the early 1900's and revived in 1973, P·M Staiger old-vine, un-grafted Chardonnay is grown on a steep, rocky ridge-top deep in the Santa Cruz Mountains. 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. Full-bodied, with deep mineral tension and fine acidity, creating a perfect equilibrium. Classic flavors of orange zest, white flowers, thyme and flint. A timeless, focused, and deliberate California Heritage Chardonnay.

## CELLAR NOTES

For us, white wine making is all about simplicity. 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.

- Old-Vine, terraced vineyard
- Western facing slope
- Extremely shallow Sandstone - Shale soils
- Organically Farmed
- California Heritage Wente Selection
- Raised in Neutral French Oak Barrique
- 13.5 % Alc, 3.38 pH, 6.5 TA

