

MODEL FARM

The 2021 vintage brought a breath of fresh air. Cool, steady harvest temperatures and continued dry conditions culminated in wines that favor elegance over richness. The purity of each wine allows for exceptional site transparency, clearly capturing the nuances that makes each vineyard compelling and unique.

2021 CHARDONNAY MENDOCINO RIDGE



Our Mendocino Ridge Chardonnay comes from Signal Ridge Vineyard, planted at 2,700 feet elevation on weathered-in-place mountain top soils in the uniquely noncontiguous Mendocino Ridge AVA. Intense steep slopes, tight spacing, and varied exposures create diversity that is rarely seen in New World vineyards. The extreme nature of the site and cool, coastal climate demands intensive hand tending and intuitive farming practices. California Heritage Chardonnay selections of Old Wente and Mt. Eden are the perfect match to express this unique blend of coastal freshness and mountain concentration. Our long commitment to organic, regenerative viticulture and dry farming has resulted in resilient, deeply rooted vines that weather the ever-changing climatic conditions with ease.

CELLAR NOTES

In the cellar, the use of time-honored winemaking techniques and a gentle touch allow for ultimate site expression. Once each vineyard lot has reached optimal ripeness, the fruit is carefully hand-picked, sorted, and whole cluster pressed. The pressed juice is placed in 60 gallon neutral French oak barrique for fermentation, promoting a slow and controlled fermentation that encourages the health of the native yeasts and enhancing mineral texture. After a year of aging on lees, the wine is transferred to stainless steel tank for an additional six months of aging. The reductive environment of stainless steel provides focus and length, adding to the layered complexity of the finished wine.

2021 MENDOCINO RIDGE CHARDONNAY

- High elevation vineyard on the Mendocino Ridge
- Planted by Model Farm in 2019
- Organically Farmed
- California Heritage Selections
- Raised in Neutral French Oak with further aging in Stainless Steel
- 13 % Alc



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2021 PINOT NOIR, MENDOCINO RIDGE

Our Mendocino Ridge Chardonnay comes from Signal Ridge Vineyard, planted at 2,700 feet elevation on weathered-in-place mountain top soils in the uniquely noncontiguous Mendocino Ridge AVA. Intense steep slopes, tight spacing, and varied exposures create diversity that is rarely seen in New World vineyards. The extreme nature of the site and cool, coastal climate demands intensive hand tending and intuitive farming practices. Six selections of Pinot Noir were thoughtfully selected to best suit the fractured marine sedimentary soils and to create wines of depth and concentration. Our long commitment to organic viticulture and dry farming has resulted in resilient, deeply rooted vines that weather the ever changing climatic conditions with ease.

CELLAR NOTES

In the cellar, the use of time-honored winemaking techniques and a gentle touch allow for ultimate site expression. Once each vineyard lot has reached optimal ripeness, the fruit is carefully hand-picked, sorted, and placed in small open-top fermentors. Vintage conditions dictate our use of whole-cluster fermentation and with the dry conditions of 2021, we opted for 50% whole clusters. We allow the fermentation to begin using indigenous vineyard yeast and gently press at dryness. Malolactic fermentation occurs in barrel with native bacteria. The wines is left to age in neutral French barrique for 18 months. We use no additions or additives except minimal effective SO₂.

2021 MENDOCINO RIDGE PINOT NOIR

- High elevation vineyard on the Mendocino Ridge, 2,700 ft elevation
- Organically Farmed, Dry Farmed Vineyard
- Co-fermented blend of 2A, 115, 777, and Swan selections
- 50% Whole Cluster fermented with indigenous yeasts
- 13.5% Alc, 3.8pH, 6.0TA
- Raised 18mo in 100% neutral French barrique

