

MODEL FARM



2023 • **P&M STAIGER VINEYARD**
SANTA CRUZ MOUNTAINS

- **Old-Vine, planted in 1973**
- **Shallow, rocky shale and sandstone**
- **Own-Rooted**
- **California Heritage Selection Old Wente Sourced from David Bruce**
- **Fermented with Native Yeasts**
- **No additions / adjustments.**
- **Fermented & aged 12 months in Neutral French Oak & 10 additional months, on lees, in stainless steel.**
- **12.7% alc, 3.34 pH, 6.4 TA**

HISTORY

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. Deep mineral tension and fine acidity create a perfect equilibrium. A timeless, focused, and deliberate California Heritage Chardonnay.

CELLAR NOTES

In the cellar, we remain committed to the use of native yeasts and natural fermentation in older French oak barrels. Restrained extraction, no lees stirring, high natural acidity, and extended undisturbed aging are integral to the character of our wines, standing in contrast to many modern producers.

The 2023 vintage marked a return to the cold, drawn-out seasons we've heard about but rarely experienced firsthand - more reminiscent of 2011 or 1998 than anything in recent memory. After a long wait, we hand-harvested in the early morning of September 27th at 21.3 brix, our latest on record for this site.

The grapes were gently whole-cluster pressed and the juice separated into three distinct lots and left to settle overnight. From there, we fill lightly used barrels and leave them undisturbed, at cellar temperature, to begin fermenting - each barrel at its own pace. There is inoculating, no stirring, no additions, just time. We monitor each barrel's unique fermentation over the course of 12 months. A final aging of 6 months on lees in stainless steel barrels provides the wine with additional focus and length.

MODEL FARM



2023 • **BERGER VINEYARD**
SONOMA MOUNTAIN

- **Old-Vine, planted in 1973**
- **East facing slope**
- **Rocky volcanic soils**
- **California Heritage Selections**
- **Fermented on Native yeast**
- **No additions / adjustments**
- **22 months aging**
- **Neutral French Oak Élevage**
- **12.8% Alc, 3.68 pH, 5.75 TA**
- **Bottled Unfined & Unfiltered**

HISTORY

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. Over fifty years on, these 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

For our 2023 vintage, the grapes were hand-harvested in the early morning of October 24th at 22.5 brix. Once in the winery, the fruit is then hand-sorted, de-stemmed, and transferred to our small, open-top oak fermentors. We allow fermentation to begin naturally and advance at its own pace. After pressing, older French oak barrels are used for aging. The wine was racked twice prior to bottling, keeping each fermentation and the press wine separate.

Our goal, as always, is to preserve vintage character rather than work against it. Each small fermentor shows varying dynamics and produces wines of different flavors, textures, and aromatics. Four barrels (2 fermentors) were selected for this single-vineyard bottling. These lots represented the most expressive, age-worthy barrels and best exemplified the essence of terroir at Berger Vineyard and the Sonoma Mountain AVA.

This vintage, we opted for an additional 6 months of extended aging, bottling the wine after 22 months in barrel both unfined and unfiltered.