

CHERRY RED 2020

“Elmer and Mary Cherry planted their tiny head-trained, dry-farmed Zinfandel vineyard in 1977. I began farming and making wine from this vineyard on a handshake basis starting in 1998. The slopes are steep and tricky; the yields are ridiculously low; and the fruit is loaded with classic Paso Robles character. Working with the Cherry family for all of these years has been one of my greatest privileges as a winemaker.”



Matt Trevisan; Farmer, Winemaker, Proprietor



Zinfandel 68% | Syrah 18%
Mourvèdre 12% | Tempranillo 2%
Alcohol: 15.5%
436 cases produced
\$95 / bottle
*Willow Creek District
Paso Robles, Ca*

TASTING NOTES

Bright red cherries jump out of the glass, intermingled with gingerbread and dried cedar planks. A lively, spicy mouthfeel gains length with rounded flavors, lifted acidity and grainy textures. Fresh, elegant and poised on the finish.

VINEYARDS

Cherry Vineyard spans 2.5 acres on slopes reaching up to 40 degrees in the Willow Creek District. The goblet-style vines are nearly 50 years old and yield just a half-ton per acre. Every trick in the book is employed to hand-pick these grapes and wheel them out safely. Nothing is easy here, and that is the point. The fruit makes it all worth it with its cherry-forward flavors, bright acidity and dry-farmed character—a fitting homage to the heritage variety of Paso Robles. Into this mix we add Syrah, Mourvèdre and Tempranillo from the Linne Calodo estate, accentuating and drawing out the best in the Cherry Vineyard Zinfandel.

VITICULTURE

Nature-positive viticulture emphasizing biodiversity, native lifeforms and species coexistence by way of spading and polyculture practices. Soil health managed through mulching and organic compost additions. All viticulture performed by full-time, in-house Linne Calodo vineyard team.

FERMENTATION

Three-day cold soak. Native yeast fermentation. Whole berry fermented in open-top 1.5 and 2-ton fermenters. Daily punchdowns on Zinfandel over an average fermentation period of 21 days. Pressed directly to barrels and pre-blended with small toppings of Mourvèdre to finish out primary fermentation in the barrel.

“Not conventional winemaking whatsoever.” —Matt Trevisan

BLENDING & AGING

Blend assembled in March following harvest. Blend returned to 500-liter puncheons and 265-liter American oak barrels (20% total new oak) for maturation. Total aging: 17 months. Bottled and celled on site for one year prior to release.

BOTTLING

Racked for clarity, low sulfur additions, unfinned and unfiltered.