

# LEVEL HEADED 2019

*"After adding French oak foudres to our cellar starting in 2011, I became fascinated by how our wines matured more slowly and differently in these large wooden tanks compared to standard barrels. In 2019 I finally took a breath, sat back and decided to watch the beauty that evolves from aging a wine longer in one of these foudres. Cellaring a wine in wood for three years isn't an efficient business practice—but sometimes it takes a level head to go against the grain and chase the dream."*



Matt Trevisan; Farmer, Winemaker, Proprietor



Grenache 97% | Syrah 3%  
Alcohol: 15.2%  
280 cases produced  
\$95 / bottle

*Willow Creek District  
Paso Robles, Ca*

## TASTING NOTES

An ultra-limited concept wine from Linne Calodo. Jammy raspberry and rhubarb aromas with notes of sage, anise and dried rose petal. Expansive and engulfing owing to its extended aging in an oak foudre. Plush textures, brambly fruits and sustained notes of cinnamon linger on a sleek, vibrant finish.

## VINEYARDS

The 2019 Level Headed comes from the Gabbi's Block at our estate Stonethrower vineyard, located just 10 miles from the ocean at an elevation of 1,350 feet. Gabbi's Block is a steep northeast facing block that terminates along an exposed hilltop. Due to its orientation and aspect, the slope catches an abundance of gentle morning sun that tapers in the afternoon, providing a base of vividly structured Grenache. The hilltop sees more intense afternoon sun exposure that layers richer, riper tones into the mix. The slope is 40 percent at its steepest, and yields are naturally very low.

## VITICULTURE

Dry-farmed (*Grenache*) and deficit irrigated (*Syrah*). Nature-positive viticulture emphasizing biodiversity, native lifeforms and species coexistence by way of no-till, permaculture and polyculture practices. Agricultural floor managed through careful plant selection via hand-removal, mowing and grazing. Soil health managed through mulching, organic compost additions and animal grazing, including 48 head of sheep. All viticulture performed by full-time, in-house Linne Calodo vineyard team.

## FERMENTATION

Three-day cold soak. Native yeast fermentation. 10% three-day average cold soak. Native yeast fermentation. 20% whole-cluster pressed (*Grenache*). Fermented in concrete cubes for natural temperature modulation. Alternating daily pigéage (*punchdowns*) on Grenache and de la stage (*rack and return*) on Syrah by hand. Extended maceration of 21 to 30 days. Fractionally basket pressed.

## BLENDING & AGING

Grenache pressed into a 2,700-liter concrete tank and topped with Syrah, which brought enhanced width and body to the Grenache. In April following harvest, the blend was racked to a 3,000-liter French oak foudre for extended maturation. Total aging: 36 months. The wine exhibits a unique sense of style and dimension that could only come from this aging treatment.

## BOTTLING

Racked for clarity, low sulfur additions, unfinned and unfiltered. No acidulation or manipulation.