

# RISING TIDES 2020

*“Rising Tides is my ode to all that we strive for in blending—going with the ebb and flow of each vintage while holding fast to a constancy of style and terroir. It’s never been about what’s in the blend, but rather what it tastes like: a pleasurable wine to be enjoyed with good friends and great meals.”*



Matt Trevisan; Farmer, Winemaker, Proprietor



Grenache 69% | Syrah 31%

Alcohol: 15.7%

600 cases produced

\$95 | bottle

*Willow Creek District  
Paso Robles, Ca*

## TASTING NOTES

Red currant and blackberry nestled on a soft forest floor, hints of earth showing through in the aromatics. Smooth across the tongue with a firm gripping tannin on the mid palate. Dried flowers and strawberries linger on the finish.

## VINEYARDS

The 2020 Rising Tides comes from a kaleidoscope of micro-blocks at the Linne Calodo Estate and Stonethrower Vineyard—including 13 total blocks of Grenache alone. Each block contributes different nuances of clone, aspect and soil composition. The main estate is planted to calcareous Linne Calodo and Linne Zakme soils, as well as Cropley clay loam along the lower blocks. Stonethrower is distinguished by its rocky mudstone soils and multifaceted exposures. Together, these sites provide an array of expressions that interconnect and augment each other into a seamless whole.

## 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. Two-ton open top stainless fermenters and closed top 4-ton concrete fermenters. Alternating daily pigéage (*punchdowns*), pumpovers and de la stage (*rack and return, Syrah only*) by hand. Extended maceration. Fractionally basket pressed.

## BLENDING & AGING

Pressed into concrete tanks. Blend assembled in February following harvest. Blend returned to concrete, oak foudres and 228-liter French oak barrels (*17% new oak*) for maturation. Total aging: 18 months.

## BOTTLING

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