

STICKS & STONES 2020

“Sticks and Stones is our ballad to Grenache, and to our mindset as a blending house. It’s the idea of taking the bright flavors and luscious acidity of our best Grenache barrels, then lengthening them out with complements of Syrah and Mourvèdre. It blurs the dividing line between a varietal wine and a showcase blend—essentially a Grenache done the Linne Calodo way.”



Matt Trevisan; Farmer, Winemaker, Proprietor



Grenache 77% | Syrah 20% | Mourvèdre 3%

Alcohol: 15.7%

488 cases produced

\$95 / bottle

Willow Creek District

Paso Robles, Ca

TASTING NOTES

Heady aromatics of rosewater, chaparral, ripe strawberry and cedarwood. Expansive, seamless and impeccably weighted with velvety dark cherries, blue fruits, earthy loam and spice. Luscious tension and chewy length.

VINEYARDS

The Grenache comes from the Northstar block at Linne Calodo’s estate Stonethrower vineyard, located just 10 miles from the ocean at an elevation of 1,350 feet. This north-facing block features clones 515 and 814, each contributing their own nuances. The Syrah comes from the Bandit block at Stonethrower and the Syrah South block at the main winery estate—both yielding high-toned Syrahs that accentuate the fresh raciness of the Grenache, all while slowing it down and anchoring the midpalate. A small pick from the main estate’s Mourvèdre South block extends the mouthfeel with an earthy, leathery dimension.

VITICULTURE

Dry-farmed (*Grenache*) and deficit irrigated (*Syrah, Mourvèdre*). 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 average cold soak. Native yeast fermentation. Twenty percent whole-cluster pressed (*Grenache*). Fermented in four-ton concrete and two-ton open-top stainless steel. Alternating daily pigéage (*punchdowns*) on Grenache and Mourvèdre and de la stage (*rack and return*) on Syrah by hand. Extended maceration of 21 to 30 days. Fractionally basket pressed.

BLENDING & AGING

Pressed into oak foudres and small French oak barriques. Blend assembled in March following harvest. Blend returned to oak foudres, large-format puncheons and 228-liter and 265-liter French oak barrels (30% total new oak) for maturation. Total aging: 18 months. Bottled and celled on site for one year prior to release.

BOTTLING

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