

*Founded in 1998 by Matt and Maureen Trevisan, Linne Calodo’s name pays homage to the rich soils of the Willow Creek District of Paso Robles. We grow grapes, make wines and foster an environment that shies away from traditional, rigid and archetypal industry norms. Studying biochemistry at Cal Poly San Luis Obispo and working his way up at area wineries, Matt’s winemaking style is a healthy balance of art and science. We produce seven to ten sought after blends per year using a myriad of varietals from around the world with a focus on Syrah, Grenache and Zinfandel.*

*The Linne Calodo wines are driven by four factors: vineyard location, uncompromising viticultural practices, minimalist winemaking and the desire to learn from experience. The vineyards are farmed sustainably and the crop loads reflect the natural balance of the vine. We believe in harvesting at the peak of ripeness to produce wines that are rich and concentrated in both flavor and texture. We encourage you to visit with us. Our whole philosophy is about connection to the land, the expression of the land via grapes fermented into wine, poured into your glass.*

Love + Farming + Science + Art + Philosophy + Passion = Great Wine

**Linne Calodo History written by winemaker/owner Matt Trevisan:**

In 1998 we started Linne Calodo with a dream and a vision to produce wines from the Westside of Paso Robles, wines which represented the best our neighborhood had to offer. My college roommate, Justin Smith, and I started off picking fruit from his family’s James Berry vineyard and Elmer and Mary Cherry’s vineyard, using the Wild Horse Winery facility after hours. Many days we would pick fruit in the early morning. Then, I would go to work at Wild Horse at 9am and finish around 10pm. After everyone left for the day, we’d start processing the fruit for Linne Calodo and complete cleaning around 2am. I practically lived at the winery! In fact, I lived in my car for a period of time in the Wild Horse vineyard.

By 2001, Wild Horse had grown from producing 70k cases a year to 210k cases a year and I could feel the pressure of storage space running out. It was time for me to leave the nest, a natural progression I suppose. My wife, Maureen, and I had earlier found a property in late 1999 and moved into the existing residence. In the garage, I built an 8’x 8’ air-conditioned room for wine storage and shipping, I’d build orders in this room and bring the wines with me to the Horse for shipping. Later, after leaving Wild Horse, our house would both become the office and the shipping hub for LC for a couple of years.

In 2005, I began working on planting our first estate vineyard – the Roxie blocks. They were planted to Grenache, Syrah and Mourvedre in May 2005 and so started a series of experiments in clonal selection and rootstocks that continues today.

In April of 2008 we broke ground on the barrel and tank building( nearly 3 times the size of our original barrel room). What a difference to have space and a place for everything! The new barrel room allowed us to add the odd shaped and functional vessels that would not have fit in the first facility. We added Concrete cubes, concrete cylinders, foudres, puncheons, concrete eggs, and roller barrels. Each vessel has been an experiment and over the years we have learned what works and what doesn’t.

In 2007-2008 we also continued the planting of the LC property. The new vineyard included Grenache Blanc, Picpoul Blanc and our usual varietals of Syrah, Grenach and Mourvedre. This planting has been a lesson on growing in a cold spot with a shorter growing season from both Spring and Fall freezes. The wines are different than most others grown in Paso, with lower alcohols and higher acidities. They definitely show a sense of place.

In the late fall of 2012, we began the development of our 48 acre property that we purchased early in 2012. I named the property **Stone-thrower** (However it is sometimes referred to as **Trevi Ranch**). When we began to prep the land for planting we pulled out a huge heap of stones. Imagine a pile of stones that is 50 feet wide, 12 feet tall and 100 feet long. That’s how many stones came out in preparation for planting. In designing this vineyard, I broke it down into 20 blocks. They range in size from .5 of an acre up to 2.5 acres. In May of 2013 we planted the first vines on **Stonethrower.** a mix of Grenache, Syrah, Mourvedre, Graciano, Carignan, and Viognier.

Finally, in 2016 I was able to taste the first fruit from the **Stone-thrower.** Like the birth of a newborn baby, I was filled with joy and excitement about the journey we were embarking on. At elevations of 1250’ to 1350’ and slopes as steep as 40% The fruit is so good and makes equally great wines. I’m super stoked to have added this to our **LC** portfolio.

These last 3 years are the hardest for me to write about, I’m still involved with each one of them. The 2017 Vintage is great and is being chased by the 2018 wines that are blended and resting comfortably in their Oak and Concrete homes. Really, I’ve just been in a holding pattern for the last couple years. Farming, Winemaking, and Repeat. I think its time for another project. Who knows, maybe caves are in my future.

**Timeline:**

**1998** **–** First LC wines produced, starting the blended wine revolution

**2001 –** Problem Child, Nemesis and Sticks & Stones are born

**2002-** Vineyard Drive winery opened

**2005 –** LC Estate Roxie Blocks are planted; Syrah, Grenache and Mourvedre

**2007–** LC Estate is expanded, adding Grenache Blanc, Picpoul Blanc,

Tempranillo and more Grenache, Syrah and Mourvedre

The first all estate Linne Calodo wine is released, *Overthinker*

**2008 –** Remodeled winery creating a new tasting room, barrel room and tank room

**2009 –** Oakdale Ranch is grafted over to further expand Linne Calodo

**2009** – Current barrel room and tasting room are added to the original winery

**2011** – First vintage of Perfectionist, a field blend of Syrah, Grenache & Mourvedre aged   
 entirely in concrete tank

**2013 –** Stonethrower Ranch planted, bringing the total Estate to 54 acres

**2016** – First vintage using Trevi Ranch fruit

**Estate Vineyards:**

**Trevi Ranch/ Stone-thrower**- Elevation 1350’-1250’ 11.3 miles as the crow flies from the Pacific Ocean. 360 degree aspects on two hill ranging from 10% to 45% slopes. Nacimento-Ayar, Linne Calodo, Linne Diablo complex Soils. Planted in 2013 7 acres Grenache, 2 acres Mourvedre, 3 acres Graciano, 5 acres Syrah, 1.7 acres Carignan, .5 acre Viognier. Deficit irrigated, sustainable, organic

**LC Estate**- Elevation 1180’- 880’ 11.3 miles as the Crow flies from the Pacific Ocean. West and South facing aspects 5%-30% slopes. Linne Calodo, Linne Zakme, and Cropley Soils. Planted in 2005 and 2007 4.5 acres Grenache, 2 acres Mourvedre, 4 acres Syrah, .5 acres Tempranillo, .7 acres Tannat, 1 acre Grenache Blanc, .7 acre Picpoul Blanc. Partial dry-farm, partial deficit irrigated (dependent on varietal) sustainable, organic

**Oakdale Ranch**- Elevation 1175’- 1075’ 11.5 miles as the crow flies from the Pacific Ocean. East, West, and South aspects 5%-25% slopes, Linne Calodo Soils Originally planted in 1999, grafted in 2008, Replanting portions currently. 5 acres Grenache, 2.5 acres Tempranillo, 1.5 acres Syrah, 2.5 acres Graciano. Partial dry-farm, partial deficit irrigated (dependent on varietal) sustainable, organic

**Farming Philosophy:**

Our preferred farming attitude with all of our vineyards is Sustainable. We do not want pesticides on our food. We do not like to be subjected to harmful products. There is a balancing act of farming techniques to provide a sustainable system. Some vineyards are no-till, while others require a disc to turn the soil and provide vineyard floor control. We are not certified, because we believe in self regulation. Answer to yourself. Our game is seed control, by selectively cutting plants at different timings to provide a beneficial seed count and reduce the more troublesome plants like star thistle, mustard or morning glory. The shovel is an amazing tool for selecting plants that we do not want to seed. The principles/philosophy’s of Organic and Biodynamic farming are constantly being employed for decision making. We are always happy to integrate ideas that work.

All vine maintenance, pruning, thinning, and picking is performed by hand. For Mildew protection, we use wettable Sulfur and microbial biofungicide (organic). The goal with each vineyard is to produce a balanced system, whether that is a vigorous vine or stressed vine. The crop load will be a product of the location, soil, varietal, and roots with a minimal input from us. Each year is different.

**Winemaking Philosophy:**

Matt’s style can best be described as minimalist or traditional winemaking. He begin with the highest quality of fruit, hand sorted first by our vineyard crew while picking and again by hand on our sorting tables. It is then fermented in small batches, with fermenters as small as half ton through 4 tons. He uses a combination of concrete tank fermenters, stainless steel open top fermenters, and even our original 1.5 ton walnut boxes lined with food grade plastic. Some co-fermentation and whole cluster fermentation is used, depending on the varietal and vintage.

All fermentations are native yeast, allowing the ambient yeast in the cellar to take over after a four to five day cold soak. Every day the wines are visited, checking sugars and temperature as well as preforming punch downs, de la stage, or pump overs as dictated (and preformed) by Matt based on the flavor and state of fermentation.

As all wines are native yeast fermented there is no Sulfur added to the wines prior to fermentation nor malolactic fermentation- which is also natural. The wines are not filtered or fined. Sulfurs are kept extremely low, with only a small addition made just before bottling. They would qualify for terms like “vegan” and “natural” for those looking for such things. Here at Linne Calodo- we make great wine by using great fruit and not messing it up with over manipulation.

**Matt Trevisan, short bio**

Matt Trevisan, owner and winemaker of Linne Calodo, crafted his first vintage in 1998. He has garnered accolades for his Rhone influenced and Zinfandel artisan blends, which has, in turn, amassed him a devoted following.

While at Cal Poly studying biochemistry, Matt developed a passion for winemaking, having been introduced to Paso Robles vineyards by friends. After graduation, he apprenticed at local wineries for several years until starting Linne Calodo.

Today Matt farms 54 acres of estate fruit. Along with his wife Maureen, he has established a setting that is tranquil and serene.

The inventiveness of Matt’s winemaking, paired with his philosophy of maintaining a sustainable business (environmentally sound, economically feasible, and socially equitable), ensures an exciting future for both winery and winemaker.