

CONTRARIAN 2022

“Once upon a time, I swore I would never make a white wine—I didn’t have the equipment or the inclination. But after several warm summers in Paso Robles, I came up with the idea for Contrarian, a wine that could go toe-to-toe with any type of day. The result is a crisp, refreshing white that still delivers the gravitas you expect from any Linne Calodo offering. Life is a contradiction—and so is this wine.”



Matt Trevisan; Farmer, Winemaker, Proprietor



Grenache Blanc 47% | Viognier 35%

Picpoul Blanc 18%

Alcohol: 13.1%

335 cases produced

\$68 / bottle

Willow Creek District

Paso Robles, Ca

TASTING NOTES

Aromas of white peach, pear and tropical fruit with impressions of white flowers and citrus. Crunchy acidity gains a creamy touch on the midpalate with flavors of guava, honeycrisp apple and lemon-lime. Hints of ocean salinity linger on a lively finish.

VINEYARDS

The 2022 vintage comes predominantly from two Linne Calodo estate parcels planted specifically for the Contrarian program in 2008—a one-acre block of Grenache Blanc and a half acre of Picpoul Blanc. The balance of the wine comes from a half-acre block of Viognier from our estate Stonethrower Vineyard. Both of these Willow Creek District estates are located just 10 miles from the ocean as the crow flies, at elevations of 1,150 and 1,350 feet respectively. These westside coastal mountain terroirs are in the path of daily marine breezes that coax bright flavors from the white grapes while maintaining high acidity and natural structure. This allows for a full-flavored wine at lower alcohol levels.

VITICULTURE

Dry-farmed (*Viognier*) and deficit irrigated (*Grenache Blanc, Picpoul Blanc*). 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

The fruit was picked at 4 a.m. and whole-cluster pressed in Linne Calodo’s basket presses. This whole-cluster press method allows for a slight uptake in phenolic character that adds intrigue and dimension to the mouthfeel. The Grenache Blanc and Picpoul Blanc were co-pressed and co-fermented with native yeasts in two concrete eggs. The Viognier was fermented in a separate concrete egg that was ultimately topped with a balance of Grenache Blanc and Picpoul Blanc. The concrete eggs cultivate an impression of minerality in the wine, and their shape promotes a natural fermentation turbidity for the development of sur lie complexity that continues into the aging period.

BLENDING & AGING

After fermentation, the concrete eggs were topped and the wine began aging without racking from the fermentation lees. After five months, the wines were racked and blended into a stainless steel tank prior to bottling. The wine was not cold stabilized and may precipitate natural and harmless tartrate crystals when chilled.

“Freezing your wine just consumes added energy resources. It’s a modern invention. Nobody cold-stabilized their wines in the 1800s, unless it happened naturally in a freezing cellar in places like Burgundy or Austria.” –Matt Trevisan

BOTTLING

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

PALE FLOWERS 2022

"Pale Flowers is Linne Calodo's transition wine—it exists between white and red, afternoon and evening, appetizer to entrée. The name reflects the character of the wine itself: fresh in color and body, highly aromatic and purely expressed. The Grenache fruit comes from a small block destined for the purpose of rosé production. To me, this wine is as inevitable as the wildflowers that bloom here every spring."



Matt Trevisan; Farmer, Winemaker, Proprietor



Rosé of Grenache

Alcohol: 12.4%

281 cases produced

\$48 / bottle

*Willow Creek District
Paso Robles, Ca*

TASTING NOTES

Aromatics of grapefruit zest and rosehips set the tone out of the glass. An ethereal lightness coats the palate with flavors of watermelon, quince and saltwater taffy. Bright acidity flows into the finish with mouthwatering impressions of lemon zest and sea breeze.

VINEYARDS

The 2022 Pale Flowers comes from the one-acre Backside Grenache block at our estate Stonethrower Vineyard. This site reaches an elevation of 1,350 feet and stands just 10 miles from the Pacific Ocean. Winemaker Matt Trevisan reserves the Backside Grenache block for dedicated rosé production, based on the fruit's high pH profile compared to the vineyard's other Grenache blocks. This enables him to pick the fruit in the range of 21 to 22 Brix, creating a low-alcohol rosé with fresh, balanced acidity and fully realized flavors.

VITICULTURE

Dry-farmed. 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

The fruit was picked at 4 a.m. and gently whole-cluster pressed in Linne Calodo's basket presses, generating 110 gallons per turn at a perfect balance of color and flavor. The pressed juice was settled in Italian Gimar fiberglass tanks, which offer variable capacity and a wholly neutral surface area for purity of fruit expression. After settling, the juice was racked back to Gimar tanks for native yeast fermentation.

BLENDING & AGING

After a final racking off the fermentation lees, the wine was matured in Gimar tanks for five months prior to final blending and bottling. The wine was not cold stabilized and may precipitate natural and harmless tartrate crystals when chilled.

"Freezing your wine just consumes added energy resources. It's a modern invention. Nobody cold stabilized their wines in the 1800s, unless it happened naturally in a freezing cellar in places like Burgundy or Austria."
– Matt Trevisan

BOTTLING

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

STICKS & STONES 2017

“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 71% | Syrah 22% | Mourvèdre 7%

Alcohol: 15.7%

488 cases produced

\$130/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.