

IN MY DREAMS 2021

“The dream at Linne Calodo since day one was to create a sustainable agricultural model that would stand the test of time. This set my mind wandering to ancient Old World wine regions with similar climates and resources to Paso Robles, which led me to the arid high deserts of Spain—where Tempranillo and Garnacha predominate. I planted these grapes on our own estate, and this blend is their testament. What’s old is new again.”



Matt Trevisan; Farmer, Winemaker, Proprietor



Grenache 32% | Tempranillo 27%

Carignan 18% | Graciano 12%

Mourvèdre 6% | Tannat 5%

Alcohol: 15.4%

373 cases produced

\$95 | bottle

Willow Creek District

Paso Robles, Ca

TASTING NOTES

Fresh, flashy and vibrant with aromas of cherry, raspberry, lilac, black tea and cinnamon stick. Vivid acidity drives a flush midpalate with dark red fruits, rhubarb and earthy loam. Grainy textures unfold with length and poise into an energetic finish.

VINEYARDS

The 2021 In My Dreams comes from our three estate vineyards: Linne Calodo, Stonethrower and Oakdale. The Grenache component hails predominantly from Oakdale’s La Casa and Mid blocks with an assist from Stonethrower’s Northstar block—which all produce a round, brambly Grenache character that plays perfectly with the Tempranillo’s dusty, earthy profile. The Tempranillo comes from the Oakdale and Linne Calodo estates, which are both planted to calcareous Linne Calodo soils. The other supporting varieties come from a selection of blocks across all three estate vineyards.

VITICULTURE

Dry-farmed (*Grenache, Carignan*) and deficit irrigated (*Tempranillo, Graciano, Mourvèdre and Tannat*). 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. Fermented in four-ton concrete (*Grenache*) and two-ton open-top stainless steel (*Tempranillo and other varieties*). Alternating daily pigéage (*punchdowns*) on all varieties. Extended maceration ranging from 21 to 30 days.

BLENDING & AGING

Pressed into oak foudres and small French oak barriques. Blend assembled at the end of February following harvest. Blend returned to 3,000-liter oak foudres and 228-liter French oak barriques (10% total new oak) for maturation. Total aging: 18 months.

BOTTLING

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