

PROBLEM CHILD 2021

"I once made a Zinfandel that was troubled in its youth. The more I intervened, the more it got away from me. But after I started practicing patience, the wine turned out great. I called it Problem Child, and I learned a valuable lesson about Zinfandel. It's a fickle grape and prone to weird fermentations, yet it almost always turns out fine in the end. Just like most problem children."



Matt Trevisan; Farmer, Winemaker, Proprietor



Zinfandel 55% | Grenache 17%
Syrah 10% | Carignan 8%
Graciano 5% | Mourvèdre 5%
Alcohol: 15.2%
509 cases produced
\$88 / bottle
*Willow Creek District
Paso Robles, Ca*

TASTING NOTES

Exotic floral aromas of cherry cordial, chapparal and clove spice with enticing feral notes. Vibrant and chewy on the palate with cranberry, blueberry, mineral and white pepper. The finish is flush with fresh acidity and lithe, racy textures.

VINEYARDS

The 2021 Problem Child comes predominantly from the neighboring Heaton Vineyard, which shares the same namesake calcareous soils as the Linne Calodo estate. Planted in 2005, the Zinfandel vines at Heaton Vineyard are head trained and dry farmed in the classic Paso Robles tradition. They are prized by Winemaker Matt Trevisan for producing bright flavors and acidity with cherry blossom aromatics—the longtime hallmarks of local Zinfandel. The five other varieties blended into the 2021 vintage come from the main Linne Calodo estate.

VITICULTURE

Dry-farmed (*Zinfandel, Grenache, Carignan, Graciano*) 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 cold soak followed by native yeast fermentation. Whole-berry fermented in small open-top tanks. Zinfandel partially co-fermented with Syrah and Mourvèdre. Daily punchdowns on Zinfandel for 21 days. Fractionally basket pressed.

BLENDING & AGING

Pressed to barrels to finish out primary and secondary fermentation over a period of up to three months. Blend assembled in March following harvest, then returned to 500-liter puncheons and 265-liter American oak barriques (20% new oak) for maturation. Total aging: 17months.

BOTTLING

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