

RISING TIDES 2021

“Rising Tides is my ode to all that we strive for in blending—going with the ebb and flow of each vintage while holding fast to a constancy of style and terroir. It’s never been about what’s in the blend, but rather what it tastes like: a pleasurable wine to be enjoyed with good friends and great meals.”



Matt Trevisan; Farmer, Winemaker, Proprietor



Grenache 60% | Syrah 27% | Mourvèdre 3%

Alcohol: 15.7%

516 cases produced

\$95 | bottle

*Willow Creek District
Paso Robles, Ca*

TASTING NOTES

Floral aromas of sandalwood, blue fruits and forest floor. The mouthfeel is layered and seamless, showing flavors of cherry, red currant and mulberry with notes of strawberry cream. A nimble mid-palate gains depth and black fruit resonance on the finish, all lingering with juicy acidity and hints of white pepper.

VINEYARDS

The 2021 Rising Tides comes from a kaleidoscope of micro-blocks at our three estates: Linne Calodo Estate, Stonethrower Vineyard and Oakdale Vineyard, which encompass 16 total blocks of Grenache alone. Each block contributes different nuances of clone, aspect and soil composition. The main estate and Oakdale Vineyard are planted to calcareous Linne Calodo and Linne Zakme soils, as well as Cropley clay loam along the lower blocks. Stonethrower is distinguished by its rocky mudstone soils and multifaceted exposures. Together, these sites provide an array of expressions that interconnect and augment each other into a seamless whole.

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 cold soak. Native yeast fermentation. Two-ton open top stainless fermenters and closed top 4-ton concrete fermenters. Alternating daily pigeage (*punchdowns*), pumpovers and de la stage (*rack and return, Syrah only*) by hand. Extended maceration. Fractionally basket pressed.

BLENDING & AGING

Pressed into concrete tanks. Blend assembled in February following harvest. Blend returned to concrete, oak foudres and 228-liter French oak barrels (*17% new oak*) for maturation. Total aging: 18 months.

BOTTLING

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