

# PROBLEM CHILD 2022

*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 65% | Carignan 14%  
Mourvèdre 12% | Syrah 9%  
Alcohol: 15.4%  
538 cases produced  
\$88 / bottle

*Willow Creek District  
Paso Robles, Ca*

## TASTING NOTES

Effusive on the nose with dark vine fruits, cherry blossom, boysenberry and cocoa. A viscous and engulfing palate with cherry, fruit leather, graham cracker and tobacco-earthiness. Zinfandel takes the spotlight while drawing energy and complexity from its supporting cast, yielding a blend of intricate dimension.

## VINEYARDS

The 2022 Problem Child comes predominantly from the Poppy and Whalebone blocks at 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 three other varieties (*Carignan*, *Mourvèdre*, *Syrah*) blended into the 2022 vintage come Stonethrower Vineyard, planted by Winemaker Matt Trevisan as the companion site to the original Linne Calodo estate.

## VITICULTURE

Dry-farmed (*Zinfandel*, *Carignan*) 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 is managed through careful plant selection via hand-removal, mowing and grazing. Soil health is 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

Native yeast fermentation. Whole-berry fermented in small open-top tanks. Zinfandel partially co-fermented with Carignan. 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 late February following harvest, then returned to 500-liter puncheons and 265-liter American oak barriques (20% new oak) for maturation. Total aging: 17 months.

## BOTTLING

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