

CONTRARIAN 2023

“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 54% | Viognier 28%
Picpoul Blanc 16% | Chenin Blanc 2%
Alcohol: 13.4%
350 cases produced
\$68 / bottle
*Willow Creek District
Paso Robles, Ca*

TASTING NOTES

Floral aromas of stone fruits with notes of melon, honeycomb and Pozo blue sage. Fresh, electric textures burst with flavors of lime zest and kiwi with suggestions of mint leaf. Racy acidity carries long into a bright and balanced finish.

VINEYARDS

The 2023 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. Finally, the 2023 blend includes a micro lot of old-vine Chenin Blanc from Cherry Vineyard, also in the Willow Creek District. 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, Chenin Blanc*) 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 starting 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 earlier-pick Viognier and Chenin Blanc were co-pressed and co-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.