

# THE MARTIAN 2021

*“Linne Calodo’s reputation was built squarely upon Zinfandel and Rhône varieties. The Martian, however, is my platform for playing with an alien ingredient: Cabernet Sauvignon. Add in a dash of Syrah, and you end up with something unexpected and unfamiliar, yet also meant to be. Sometimes the stranger becomes your ally.”*



Matt Trevisan; Farmer, Winemaker, Proprietor



Cabernet Sauvignon 71% | Syrah 29%  
Alcohol: 14.2%  
299 cases produced  
\$95 / bottle

*Willow Creek District  
Paso Robles, Ca*

## TASTING NOTES

Aromas of red licorice and star anise reveal notes of pomegranate, herbaceousness and minerally loam. The mouthfeel is sleek yet generous, opening with flavors of cranberry, red plum, cherry cordial and vanilla. Graphite, bay leaf and sweet pipe tobacco drive ample Cabernet character into a soft, lingering finish.

## VINEYARDS

The Martian is the only wine where we leave the *terra firma* of our estate vineyards in search of Cabernet Sauvignon. We find it at the nearby Lopai Ranch, where proprietor Brian Lopez grows some of the Willow Creek District’s most sought-after Cabernet Sauvignon fruit, notable for its balance of full flavors and supple structure. To this we add a dash of Syrah from the lower reaches of our Stonethrower estate. Here, our Syrah achieves a cool-climate character that complements the Cabernet with a core of red fruit flavors and fresh acidity.

## VITICULTURE

Deficit irrigated. Estate fruit farmed with 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 estate viticulture performed by full-time, in-house Linne Calodo vineyard team.

## FERMENTATION

Native yeast fermentation. Syrah underwent partial whole-cluster fermentation. Fermented in a stainless tank (*Cabernet Sauvignon*) and two-ton open top tanks (*Syrah*). Irrigated pumpovers on Cabernet Sauvignon and manual punchdowns (*Syrah*). Basket pressed.

## BLENDING & AGING

Cabernet Sauvignon pressed directly to 30 percent new French oak barrels. Syrah pressed direct to neutral French oak barrels. The final blend was assembled in March following harvest, then returned to neutral barrels, where it underwent extended aging for 24 months for optimal integration and maturation.

## BOTTLING

Racked for clarity, low sulfur additions, unfinned and unfiltered. No acidulation or manipulation.