

OVERTHINKER 2022

“Overthinker is the liquid diary of my life as a winegrower and winemaker. It’s the first wine I produced from the estate vineyard that I planted in 2005. I was called an ‘overthinker’ as a kid because I constantly opted for more information—and I’m still that way. Overthinker is now nearly 15 vintages deep, and it’s a story that continues to be written.”



Matt Trevisan; Farmer, Winemaker, Proprietor



Grenache 44% | Syrah 34% | Mourvèdre 22%

Alcohol: 15.6%

492 cases produced

\$98 / bottle

*Willow Creek District
Paso Robles, Ca*

TASTING NOTES

Aromas of olallieberry, dark fig, toasted hazelnut, baking chocolate and fresh coffee grounds. Supple and seamless on the palate, with bright flavors of black raspberry jam, dark plum, cherry cobbler and star anise spiciness. Engulfing on the palate, finishing with remarkable length and poise.

VINEYARDS

Overthinker comes primarily from the winery estate’s Roxie Block, which features Linne Calodo’s original plantings of Syrah and Grenache. The Roxie Block is planted to the calcareous Linne Calodo soils for which the winery is named, and which exert a pronounced influence on the estate terroir. The Mourvèdre portion of the wine comes from the Mourvèdre South block on the main estate. The 2022 vintage also incorporates Grenache 515 Block from Stonethrower Vineyard, the second estate vineyard that Matt Trevisan planted three miles west of the winery.

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. The Syrah was twenty percent whole-cluster pressed. Two-ton open-top stainless fermenters. Alternating daily pigéage (*punchdowns*) on Grenache and Mourvèdre and de la stage (*rack and return*) on Syrah by hand. Extended maceration. Fractionally basket pressed.

BLENDING & AGING

Pressed into oak foudres and small French oak barriques. Blend assembled in March following harvest. Blend returned to oak foudres, large-format puncheons and 228-liter and 265-liter French oak barrels (22% total new oak) for maturation. Total aging: 18 months.

BOTTLING

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