

PERFECTIONIST 2022

“Perfectionist is a wine that doesn’t see oak, only concrete. It’s about allowing the earth and the fruit to speak uncensored. I’m a perfectionist—but so is Mother Nature. Who am I to get in her way?”



Matt Trevisan; Farmer, Winemaker, Proprietor



Syrah 60% | Grenache 24% | Mourvèdre 16%

Alcohol: 15.2%

477 cases produced

\$95 / bottle

*Willow Creek District
Paso Robles, Ca*

TASTING NOTES

Provocative out of the glass with elderflower, clove, umami, fruit leather, white pepper and cherry. The palate is fresh and vibrant, delivering notes of spicy red fruits, cured meat, loam and leather. Energetic acidity and fine-grained mineral textures linger on the finish with echoes of cherry blossom.

VINEYARDS

The 2022 Perfectionist comes predominantly from our estate Stonethrower Vineyard in the Willow Creek District, which is located just 11.3 miles from the ocean at elevations reaching 1,350 feet. The Syrah comes from Clone 470 at Perch Block, a lower westward-facing block with a classic cool-climate character that is purely expressed through concrete tank fermentation and aging. The Grenache and Mourvèdre from Stonethrower respectively contribute bright fruit tones and meaty earthiness to the final blend.

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. The 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

Three-day cold soak. Native yeast fermentation. Twenty-five percent whole-cluster pressed (*Syrah*). Fermented in four-ton open-top concrete fermenters to capture a clean cool-climate character. Alternating de la stage (*rack and return*) on Syrah by hand and daily pigéage (*punchdowns*) on Grenache and Mourvèdre. Fractionally basket pressed.

BLENDING & AGING

Pressed and racked entirely to cylindrical 2,000-liter concrete tanks. Blended in March of 2023 and returned to concrete for maturation. Total aging in concrete: 14 months. Bottled and cellared on site for one year prior to release.

BOTTLING

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