

NEMESIS 2022

“When I first started Linne Calodo, people kept asking me why I didn’t make a stand-alone Syrah. I began to see this question as my nemesis. Why were varietal wines still considered superior to blends? Why underestimate the complementary power of Grenache and Mourvèdre? So I created this wine called Nemesis, which is ironically all about grapes getting along.”



Matt Trevisan; Farmer, Winemaker, Proprietor



Syrah 82% | Mourvèdre 10% | Grenache 8%

Alcohol: 15.7%

351 cases produced

\$95 | bottle

*Willow Creek District
Paso Robles, Ca*

TASTING NOTES

A heady bouquet of brambly fruits, cigar box, baking chocolate and charred meat. Chewy flavors of cherry, plum skin and graham reveal notes of umami, coffee, clover honey and mineral graphite. Broadly textured with a core of fresh acidity that endures long into the finish.

VINEYARDS

The 2022 Nemesis comes predominantly from the Bandit Syrah and Backside Syrah blocks at our estate Stonethrower Vineyard, complemented by Grenache from Stonethrower Vineyard and Mourvèdre from the main Linne Calodo estate. Stonethrower Vineyard is located just 11.3 miles from the ocean at elevations reaching 1,350 feet. The Syrah here delivers a mix of high-toned fruit and meaty richness, while the Grenache brings a splash of fruit-forward acidity to the blend. The Mourvèdre from the Linne Calodo estate rounds out the wine with a firm tannin structure.

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

Two-ton open-top stainless fermenters and four-ton open-top concrete fermenters. Alternating daily pigéage (*punchdowns*) on Grenache and Mourvèdre and de la stage (*rack and return*) on Syrah every other day. Extended maceration 21 to 30 days on skins. Fractionally basket pressed.

BLENDING & AGING

Pressed into oak puncheons and small French oak barriques. Blend assembled in March following harvest. Blend returned to large format puncheons and 228-liter and 265-liter French oak barrels (30% total new oak) for maturation. Total aging: 13 months.

BOTTLING

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