

PROBLEM CHILD 2023

*"98 Points... One of the finest Zinfandel-based
wines I've had in some time."*

JEB DUNNUCK

"I once made a Zinfandel that was troubled in its youth. The more I intervened, the more it got away from me. But after I started practicing patience, the wine turned out great. I called it Problem Child, and I learned a valuable lesson about Zinfandel. It's a fickle grape and prone to weird fermentations, yet it almost always turns out fine in the end. Just like most problem children."

Matt Trevisan

Matt Trevisan; Farmer, Winemaker, Proprietor



TASTING NOTES

Commanding and redolent of briar fruits, cherry blossom, sage, tobacco, and blonde roast coffee. Broad, expansive, and seamless on the palate, where mixed fruits mingle with hints of five-spice, anise, dark fig, baking chocolate, and fresh cedar. Flashy textures finish with impeccable length, energy, and integration.

VINEYARDS

The 2023 Problem Child is driven by Zinfandel fruit from Paper Street Vineyard, which is planted to rocky calcareous hillside terrain in Kiler Canyon in the Willow Creek District. This vineyard is owned by the Dusi family, who have been farming Paso Robles Zinfandel since the 1920s. The Paper Street fruit is prized by Winemaker Matt Trevisan for producing bright flavors and acidity with cherry blossom aromatics—the longtime hallmarks of local Zinfandel. The four other varieties blended into the 2023 vintage come from two estate vineyards: Oakdale Vineyard (*Graciano*) and Stonethrower Vineyard (*Carignan*, *Mourvèdre*, *Syrah*), which was planted by Winemaker Matt Trevisan as the companion site to the original Linne Calodo estate.

VITICULTURE

Dry-farmed (*Carignan*) and deficit irrigated (*Zinfandel*, *Syrah*, *Mourvèdre*, *Graciano*). Estate fruit farmed with 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

Native yeast fermentation. Whole-berry fermented in small open-top tanks. Daily punchdowns on Zinfandel for 21 days. Fractionally basket pressed.

BLENDING & AGING

Pressed to barrels to finish out primary and secondary fermentation over a period of up to three months. Blend assembled in late March following harvest, then returned to 265-liter American oak barriques (25% new oak) for maturation. Total aging: 17 months.

BOTTLING

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

Zinfandel 58% | Mourvèdre 17%
Syrah 11% | Carignan 7%
Graciano 7%
Alcohol: 14.7%
582 cases produced
Willow Creek District
Paso Robles, Ca