



## **2022 Los Carneros Montepulciano, Cressida Vineyard**

The last harvest of a vineyard is always bitter-sweet — excitement with the prospect of a new planting, but sadness about the loss of old vines. This bottling is the last harvest from the Montepulciano at our Cressida Vineyard. The hillside was too steep and eroded for safe farming, and the vines couldn't be managed properly. But the wine is so good...

Montepulciano can handle heat, and from a warm climate can make rich dark wine. These grapes were grown in cool Carneros, with a view over the bay of San Francisco, resulting in a wine that is energetic and juicy, vibrant, crunchy, lip-smacking, and full of red fruits. Perfect with coastal food: Cioppino, a piece of fish with gremolata sauce, Manhattan-style clam chowder, or anything with seafood and tomatoes.

The pH is 3.66, the TA is 6.9 g/l, and the alcohol is 12.0%. 150 cases produced.

### **The Vineyard**

The Cressida Vineyard is planted along the spine of a ridgetop in the upper section of Los Carneros, overlooking the Bay, with the San Francisco skyline clearly visible across the water. It receives the perfect balance of warm sun and cooling bay winds, straight off the Pacific and through the Golden Gate. The soils are shale from an ancient inland sea — the vineyard is the foot of the Mayacamas, with the Cressida Vineyard at the base and Mt. Veeder at the top. Raptors hover overhead, riding the winds thrust up as the Bay breezes meet the Cressida hillside.

We purchased the Cressida Vineyard along with our partners Perry Tam and Laura Yip in 2022.