



2023 El Dorado Lagrein, Lone Pine Vineyard

Those who know us know that we are fascinated by Northern Italian grape varieties. When a wine club member who also happens to be a vineyard manager told us about a Lagrein vineyard that he helped plant in the Sierra Foothills, we jumped at the chance to make wine from this relative of Syrah, Teroldago, and Refosco.

The Lagrein wine turned out minty, mineral, and with subtle blue fruits. We were surprised by the huge structure of the wine, our most tannic in our cellar. They are beautiful soft tannins though, and the low alcohol means that the wine is very fresh and clean, despite its powerful structure. It is begging for food off a wood grill.

The pine trees surrounding the vineyard influence the aromatics of the wine, bringing a distinct smell of the conifer forest into the wine, so different than what we are used to in Napa, transporting us into the Sierras.

The wine was fermented with 50% whole clusters in a small open top tank, with two manual punch downs per day. We pressed after 14 days on the skins and aged the wine in neutral Burgundy barrels for 20 months.

The pH is 3.85, the acidity is 5.0 g/l, and the alcohol is only 13.0%. 280 cases produced.

The Vineyard

The Lone Pine Vineyard is at over two thousand feet of elevation on sandy granite soils in El Dorado County, California's gold country in the foothills of the Sierras. Charlie Cosens, the owner, shares our love of Northern Italian grape varieties and planted this Lagrein as a labor of love (no one gets rich growing Lagrein in California).