



## 2022 MARINARA! California AVA

41% Montepulciano (Marsh Creek Vineyard)  
29% Teroldego (Heringer Estates Vineyard)  
22% Zinfandel (Toca Madera Vineyard)  
10% Grenache (Loma del Rio Vineyard)

Marsh Creek Vineyard (Contra Costa County AVA / Brentwood, CA)  
Heringer Estates Vineyard (Clarksburg AVA / Clarksburg, CA)  
Toca Madera Vineyard (Madera AVA / Madera, CA)  
Loma del Rio Vineyard (Monterey County AVA / Kingsburg, CA)

830 cases produced  
12.2% Alc. by Vol.

Somewhere between pizza and pasta...

Marinara! is an evolving Italian red blend custom-fit for the red and white checkered tablecloth. This vintage is composed of Teroldego, Montepulciano, Zinfandel, and Grenache. Carbonic-macerated Montepulciano lays the primary foundation of bright plum/haw flake and tomato with a fine, powdery tannic structure. Teroldego contributes rich pigment, a moderate tannic structure, and complex earthy/animal notes. Zinfandel defines an acid-driven backbone with sour cherry notes. A minor fraction of plush Grenache adds a dash of concentration and strawberry fruit leather tones.

***Marinara! is the JOYFUL FEELING of red sauce dinners with pasta, pizza, chicken and eggplant parm, melty mozzarella, etc. Not limited to Italian-American fare, Marinara! is a prime selection for all foods that are saucy, melty, or roasted.***

### ***Winemaking***

Montepulciano underwent 2 weeks of carbonic maceration while all other varieties were destemmed and fermented for 2 weeks in 1.5 ton open-top fermentors. All destemmed lots began with twice daily pump-overs, yielding to twice daily punch-downs a few days into fermentation. Each variety was pressed separately and aged in neutral oak for 6 months. All wines were fermented with native yeast and bacteria and produced without fining or filtration. No sulfur was added other than 20ppm at bottling.

### ***Site/Farming Practices***

**Marsh Creek Vineyard** is a sustainably farmed vineyard at the heart of a retirement community in the hillsides of Mount Diablo near Brentwood, CA. The vines are cared for in part by residents of the community, who also produce their own estate wine at home.

**Heringer Estates Vineyard** is a seventh-generation family enterprise committed to sustainable agriculture. Situated in a cool pocket between the quaint draw bridges along the Sacramento River, the vineyard is farmed with organic practices and is Lodi Rules certified.

**Toca Madera Vineyard** is farmed with organic practices in Madera, CA, where the vines enjoy a coupling of warm Central Valley days and cool nights influenced by Sierra Nevada Mountain air.

**Loma del Rio** is a large sustainably farmed vineyard on rolling hills west of the 101 in southern Monterey County. The crew employs a number of regenerative farming techniques like weaving mats of crimped cover crops.