

AGRICULTURE & CLIMATE CONFERENCE

ADAPTING TODAY FOR TOMORROW'S CHANGES



January 17, 2024

**Saralee and
Richard's Barn
Sonoma County
Fairgrounds**



WELCOME

As we turn the page on another year, I am resolved to continue the critical work of climate education and adaptation. California's wine growing community is facing current and future climate impacts, not only from the increase in wildfires but from drought and water shortages and the effects that rising temperatures will have on our ability to continue supplying the world with the wines consumers have revered for decades. Change and new challenges are coming and the urgency to plan for the future cannot be overstated.

This conference, funded by a grant from the California Department of Food and Agriculture (CDFA), aims to provide training and support and to drive best management practices for adapting to the extreme impacts of climate change and increased risk from natural disasters. We have divided the day into three overarching themes: Heat and its effect on growing conditions, drought and its effect on water supply and wildfire. For each, we have gathered speakers and panels of scientists, industry experts and front-line responders. Our goal is not only to educate on climate change but to open a dialogue, seek solutions and encourage action.

Thank you for joining us today and for your dedication to preserving California's environmental and agricultural legacy for future generations. We hope you find the information useful in building a strong foundation for the journey ahead.



LAUREL MARCUS, SCIENCE DIRECTOR,
CALIFORNIA LAND STEWARDSHIP INSTITUTE

THANK YOU



ABOUT CLSI

CALIFORNIA LAND STEWARDSHIP INSTITUTE

The California Land Stewardship Institute (CLSI) is a 501(c) (3) non-profit organization with a focus on improving water quality by improving management practices and restoring habitat on private lands. CLSI works with landowners and agencies to implement our mission. CLSI works collaboratively with landowners to implement projects and find solutions to natural resource concerns. It is imperative that the need for environmental improvements be integrated into economic uses of land and CLSI works to preserve both of these uses.

Our certification programs – Fish Friendly Farming, Fish Friendly Ranching and Climate Adaptation Certification all integrate environmental, social and economic improvements.

Our staff are primarily scientists and we are based in Napa, Ca.



Since 2017 large and rapidly expanding fires have burned over 2.2 million acres in Mendocino, Sonoma and Napa Counties.

Analyses of future fire incidents show equally large and destructive fires as summer temperatures increase.



AGENDA

Registration begins at 7:30 a.m.

Evolution & Adaptation 8:00 - 9:30 a.m.
Welcome & Overview

Laurel Marcus, Science Director, California Land Stewardship Institute and Dr. Tawny Mata, California Department of Food and Agriculture Science Advisor and Manager of the Office of Environmental Farming

Laurel Marcus, Science Director, California Land Stewardship Institute: Key lessons from prior episodes of climate change in CA and the West

George Gough, State Policy & Advocacy, Bayer U.S. Crop Science: Bayer farmer voice survey: Impact of climate change findings

Dr. Dan Cayan, Research Meteorologist, Scripps Institution of Oceanography: Overview of predicted climate changes in Northern California, 2030-2100

Heat 9:55 - 12:00 p.m.

Dr. Greg Jones, Climatologist and owner of Abacela Vineyard and Winery: Climate Change and Winegrape Cultivar Suitability: Given the temperature trends and continued warming outlook for California, how will growing conditions for grape varieties change and how will this potentially effect winegrape cultivar suitability in the future.

Panel: Planning For Tomorrow's Wine Today: What grape varieties are better suited to our new climate? How do we transition to new types of wine? Will consumers accept the change?

Moderated by Alder Yarrow, Vinography

Panelists: Gilian Handelman, Jackson Family Wines, Randall Grahm, Bonny Doon and Popelouchum Vineyard, Dan Petroski, Massican Wines, Louisa Sawyer Lindquist, Verdad Wine Cellars & Lindquist Family Wines & Mick Unti, Unti Vineyards

Panel: A growers perspective & results from the California Adaption Certification Program (a multi-farm pilot)

Moderated by Laurel Marcus, California Land Stewardship Institute

Panelists: Riggs Lokka, Emeritus Winery, Michael Sipiora, Treasury Wine Estates



Summertime temperatures in California have been increasing since the 1950s. The six warmest years on record occurred since 2014.

2015-2020 have the highest number of extremely hot days.

To look up future temperatures in your area, visit www.cal-adapt.org



AGENDA

CONTINUED

Lunch 12:00 - 1:00 p.m (boxed lunch will be provided)

Drought and Water Supply 1:00 - 2:30 p.m.

Panel: Future drought and water supply conditions for farming and urban areas with a focus on the Russian River watershed and recent changes to the diversion from the Eel River.

Moderated by Paula Whealen, Wagner & Bonsignore Consulting Civil Engineers

Panelists: Janet Pauli, Mendocino County Inland Water and Power Commission, Philip A. Williams, Water and Natural Resource Attorney, Jay Jasperse, Sonoma Water, Dave Graves, Winegrape grower/Winery owner

Wildfire 2:30 - 4:00 p.m.

Dr. Hugh Safford, Research ecologist, University of California-Davis; Chief Scientist, Vibrant Planet: Wildfire risk reduction in the California Coast Ranges: Why, where, and how?

Panel: Farming and living with fire in mind by using prescribed burning
Moderated by Connor Bennett, California Land Stewardship Institute

Panelists: Kyle Farmer, Director & Vice President, Potter Valley Irrigation District Board, Magruder Ranch, Dr. Sasha Berleman, Wildland Fire Scientist and Director, Fire Forward for Audubon Canyon Ranch, Lindsay Dailey, Tribal EcoRestoration Alliance and Ben Nicholls, CalFire Division Chief

Laurel Marcus, Science Director, California Land Stewardship Institute:
Summary and Next Steps

Wine Tasting 4:00 - 5:00 p.m.

Please join us for a tasting of California produced Iberian styles wines made from heat tolerant grape varieties



The 2022 wine grape harvest was carried out in a heat wave of 115-117° F

California Drought conditions have dominated over half the years since 1980. All diversions from the Russian River were curtailed in 2022 - leaving farmers with little irrigation water.



SPEAKERS & PANELISTS

LAUREL MARCUS

Science Director,
California Land Stewardship Institute

Laurel Marcus has over 40 years of experience in the watersheds of northern and central California restoring fish and riparian habitats and wetlands, repairing erosion sites and working collaboratively with private property owners.

Ms. Marcus is the author of the Fish Friendly Farming Certification Program. This program focuses on using incentives for private landowners coupled with scientific assessment and analysis for recovery of listed salmonid species and water quality improvements on private lands. The Fish Friendly Farming Certification Program has enrolled 280,000 acres of land and provides regulatory compliance in many areas.

Ms. Marcus researched and developed the Climate Adaptation Certification which includes extensive sophisticated modeling of greenhouse gas emissions in soils and from equipment usage and carbon sequestration in farm land, forested areas and other natural vegetation for current farm management practices and other scenarios.



DR. TAWNY MATA

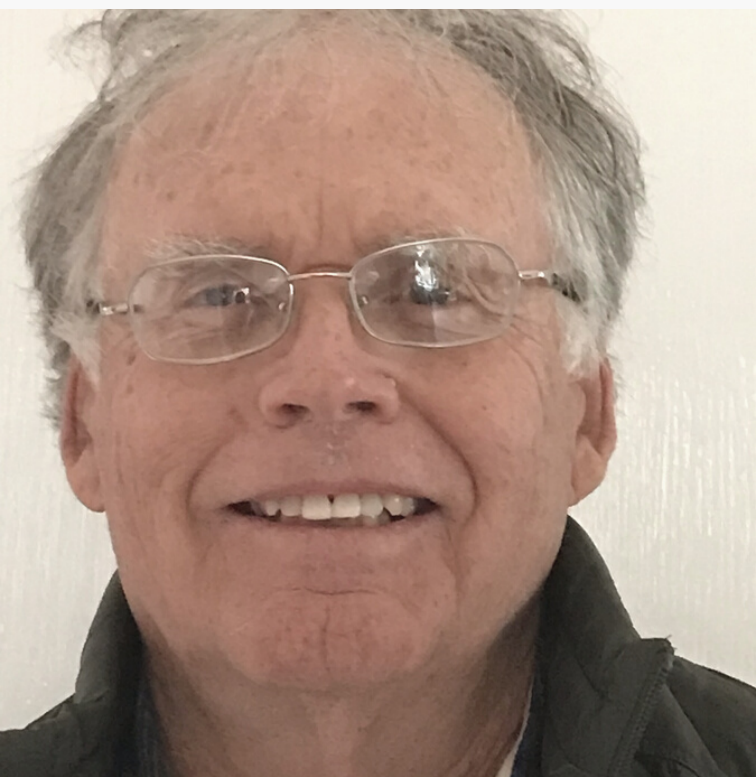
CDFA Science Advisor & Manager of the Office
of Environmental Farming

Dr. Tawny Mata has pursued a lifelong goal of contributing to sustainability through science. In 2021, she joined the California Department of Water Resources as an Environmental Program Manager supporting the sound management of native and endangered species impacted by the State Water Project, and in 2022 she was promoted to the position of Director of the Office of Environmental Farming and Innovation (OEFI) at the California Department of Food and Agriculture. OEFI leads California's efforts in reducing livestock methane emissions, promoting healthy soils, and reducing agricultural water and energy use. Dr. Mata received her B.A. in Biology from Pomona College and her Ph.D. in Ecology from UC Davis.

GEORGE GOUGH

State Policy & Advocacy, Bayer U.S. Crop Science

George Gough manages policy and advocacy programs for Bayer Crop Science in the western U.S. In this capacity, he works to protect the company's business interests at the state and local level and promotes policies that support production agriculture. Prior to joining the legacy Monsanto Company in 1999, George spent six years with the California Cattlemen's Association lobbying environmental quality, natural resource, taxation, transportation, and general agriculture issues before state legislative and regulatory bodies. He started his professional career as a field representative for the California Canning Peach Association. He is a member of Class XXIX of the California Agricultural Leadership Program and served as President of the California Seed Association and Board Chair of the Western Plant Health Association.



DR. DAN CAYAN

Research Meteorologist, Scripps Institute of
Oceanography

Dr. Daniel R. Cayan, a Research Meteorologist at the Scripps Institution of Oceanography, University of California San Diego, has a long running interest in climate variability and changes over western North America. Cayan has been involved in providing climate information for California and Nevada decision makers and has played a role in an ongoing series of climate change assessments for the State of California.

SPEAKERS & PANELISTS

DR. GREG JONES

Climatologist and owner of Abacela Vineyard

Greg Jones is a world-renowned atmospheric scientist and wine climatologist, he has held research and teaching positions at the University of Virginia, Southern Oregon University, and most recently, Linfield University. For over twenty-five years his research has firmly linked weather and climate with grapevine growth, fruit chemistry, and wine characteristics in regions all around the globe. His work was also one of the first to tie climate change to fundamental biological phenomena in vines and the resulting influences on productivity and quality. His groundbreaking work has informed and influenced the wine industry across the globe. Dr. Jones also has lifelong ties to the Oregon wine community, most closely with his family winery and vineyards at Abacela where he has been the CEO since 2021.



ALDER YARROW

Publisher, Vinography

San Francisco Magazine has called Alder Yarrow "The Wine World's Brightest Cyberstar" and he is widely accepted as a pioneer of wine blogging. He has been publishing Vinography.Com since 2004 and was nominated for a James Beard Award in 2013. In addition to writing for outlets as diverse as the World of Fine Wine and Fine Cooking Magazine, he is currently a monthly columnist for Jancis Robinson, a contributor to the Oxford Companion to Wine, and the author of The Essence of Wine. The Essence of Wine was named one of the best wine books of 2014 by The New York Times and Wine & Spirits Magazine among others. In 2013 Alder was inducted into the Wine Media Guild of New York's Wine Writer's Hall of Fame, an honor he shares with only 24 other living wine writers.

DAN PETROSKI

Founder, Massican Wines

Dan Petroski was born in Brooklyn, NY. After attending Columbia University where he played football, Petroski went to work for TIME magazine. A harvest invitation in 2006 brought him to California. After harvest, Petroski was hired as Larkmead's cellar master, ultimately claiming the winemaker title in 2012. Petroski spent nearly 15 years at Larkmead. Petroski's approach and ability to craft wines as diverse as Cabernet Sauvignon and Tocai Friulano earned him the recognition as San Francisco Chronicle's Winemaker of the Year in 2017 and Food & Wine magazine's Drinks Innovator of the Year in 2022. In 2023, E. & J. Gallo purchased Massican. Growing and developing Massican to become California's greatest white wine brand is Petroski's primary focus now.



RANDALL GRAHM

Founder, Bonny Doon & Popelouchum Vineyard

Randall was born in Los Angeles and attended the University of California at Santa Cruz, completing a degree in Plant Sciences in 1979. With his family's assistance, Randall purchased property in the Santa Cruz Mountains known as Bonny Doon, and he has been a tireless champion of the grapes of the Rhône. In 1989 Randall appeared on the cover of the Wine Spectator, as "The Rhône Ranger." He was proclaimed the Wine and Spirits Professional of the Year by the James Beard Foundation in 1994. In 2010 the Culinary Institute of America inducted him into the Vintner's Hall of Fame. In 2010, he purchased a 400-acre property near San Juan Bautista, which he calls "Popelouchum," and has very ambitious plans to breed 10,000 new grape varieties there.

SPEAKERS & PANELISTS

GILIAN HANDELMAN

Vice President, Education, Jackson Family Wines

With a career that began as a sommelier in 1987, Gilian Handelman couldn't resist the call of winemaking, moving into production in 1988. In 1994, Handelman was hired by Kendall-Jackson as Enologist and then tapped to create a comprehensive education program for the winery.

In 2000, Paige Poulos Communications recruited Gilian as Director of Wine Communications. In 2002, Gilian was hired by Wine & Spirits Magazine; As Director of Marketing and Education she created the lauded "Top 100" event, developed the "Best New Sommelier" program, ran tasting panels and taught scores of classes at culinary and hospitality schools around the U.S.

Propelled by a strong desire to work once again in vineyards and cellars, she returned to Jackson Family Wines in 2008, where she currently directs enterprise education for the family's wineries around the globe.



LOUISA SAWYER LINDQUIST

Verdad Wine Cellars & Lindquist Family Wines

Working in every facet of the wine business from the age of 21, Louisa established Verdad Wine Cellars in 2000. Verdad Wine Cellars is a small artisanal winery focused on Iberian/Spanish varietals from cool, coastal vineyard sites grown on California's Central Coast. She was the first winemaker (along with Michael Havens) to produce and release Albariño commercially in California from the 2000 vintage.

Louisa along with her husband Bob, are part of Vara winery, creating Spanish varietal wines from California to Spain. The winery acquires fruit from the highest quality growers of Spanish grape varieties and Cabernet Sauvignon from the Central Coast of California, and sources high quality wines from Spain to cellar in New Mexico.

Louisa is married to Bob Lindquist and together they have a son, Theo. They live in Arroyo Grande, California.



MICK UNTI

Co-Founder, Unti Vineyards

Mick Unti co-founded Unti Vineyards Winery with his dad George, in 1997, where he manages operations of the winery including winemaking, sales, and marketing. From 1987 to 1997, Mick served as National Sales and Marketing Manager for two different wineries, most notably Artisans and Estates, the fine wine division of Jess Jackson's Kendall Jackson Wineries.

Mick and his dad are avid consumers of Italian, French, Spanish and German wine, which explains for why they aren't afraid to make wines from grapes not commonly grown in California. The Untis have discovered that noble grapes from the Mediterranean, when farmed for quality can make distinct terroir-driven wines from their vineyards in Dry Creek Valley. The vineyards are planted to an assortment of Mediterranean grape varieties (Italian and Rhone), which are well suited to the climate in Dry Creek Valley.



RIGGS LOKKA

Assistant Vineyard Manager, Emeritus Vineyards

Born and raised in Sonoma County, Riggs Lokka grew up in the wine industry—from working with his dad at Sonoma Cutrer to going with his mom to Glenn Ellen Winery. When Emeritus Vineyards was established, he planted vines alongside the crew. After high school Riggs earned an associate degree from Santa Rosa Junior College, and a teaching degree from Fresno State. Riggs went into teaching in 2013 and in July of 2020, decided to transition to his final career. He moved back to Sonoma County and joined the Emeritus Vineyards crew full time. These days he can be found either out in the vineyards, popping into the tasting room to provide a laugh, or with his wife Emily, Mini Heeler dog Jade, and cat Ivy.



SPEAKERS & PANELISTS

MICHAEL SIPIORA

Senior Viticulturist, Treasury Wine Estates

Michael Sipiora is currently the Senior Viticulturist for Treasury Wine Estates in Napa and Sonoma, which includes vineyards for Beringer Vineyards, Beaulieu Vineyards, Etude Winery, Frank Family Winery, Sterling Vineyards, and Stags' Leap Winery. He ensures that all the ranches are certified sustainable with Fish Friendly Farming, California Sustainable Winegrowing Alliance, or Napa Green. Since coming to Treasury in 2014, Michael has been the company's representative for several river restoration projects (Oakville to Oak Knoll, Bale Slough/Bear Creek, and York Creek). He has also been responsible for soil health initiatives in North Coast and has recently been awarded grants from the USDA – Sustainable Agriculture Research and Education program and the California Department of Food and Agriculture Health Soils program for research on biochar and compost applications.



PAULA WHEALEN

Principal Water Rights Consultant,
Wagner & Bonsignore Consulting Civil Engineers

Ms. Whealen is a principal of the firm of Wagner & Bonsignore, Consulting Civil Engineers, and has over 35 years of experience in water rights consulting. Specific areas of practice include investigation, acquisition, and administration of appropriative water rights pursuant to Title 23 of the California Code of Regulations; pre-1914 appropriative water right investigations; analysis of appropriative and riparian water rights; and consulting services for environmental compliance for permitting.

Ms. Whealen provides consulting services to a wide variety of private and public sector clients, including water districts, private water companies, large and small corporate entities, and individual proprietors. Wagner & Bonsignore, Consulting Civil Engineers, are the agents for over 1,500 various water right actions on file with the State Water Resources Control Board.



JANET PAULI

Mendocino County Inland Water & Power Commission

Janet Pauli is a Director, and Vice President, of the Potter Valley Irrigation District Board. She is the Chair of the Mendocino County Inland Water and Power Commission, a Joint Powers Authority whose member agencies include the County of Mendocino Water Agency, City of Ukiah, Mendocino County Russian River Flood Control and Water Conservation Improvement District, Redwood Valley County Water District and the Potter Valley Irrigation District, which was formed to protect our local water supply. Janet received her PhD in zoology from the University of Hawaii. Janet and her husband Bill, along with their four sons and a daughter, own and operate Pauli Ranch, farming Bartlett and Bosc pears and wine grapes.



PHILIP A. WILLIAMS

Water & Natural Resource Attorney

Phil grew up in Saudi Arabia and later served over eight years as an Officer and Army Ranger, including two combat tours in Iraq with the 101st Airborne Division. Prior to starting his own practice, Phil began his legal career as in-house counsel at Westlands Water District, the largest agricultural water district in the county, where he was quickly promoted to General Counsel. Phil Williams is a California water, environmental, and public agency attorney. He counsels his clients on issues related to resource planning and management, legal and litigation strategy, and governance. He has extensive experience in some of today's most complex water and resource conservation efforts, advising entities in the water space as their chief legal counsel, where he marries deep understanding of the law with sound judgment.



SPEAKERS & PANELISTS

JAY JASPERSE

Former Chief Engineer & Director of Groundwater Management, Sonoma Water

Mr. Jasperse was the Chief Engineer and Director of Groundwater Management for the Sonoma County Water Agency (Sonoma Water) until his retirement in July 2022. Mr. Jasperse continues his work with Sonoma Water as a retired annuitant and as a consultant for Scripps Center for Western Weather and Water Extremes. Mr. Jasperse received a Bachelor of Science degree in Geology from the University of California at Davis and a Master's degree in Civil Engineering from the University of California at Berkeley. As Chief Engineer, he was responsible for the Sonoma Water's capital projects program, surface and groundwater resource planning and management activities, water use efficiency, and emergency preparedness. He led the formation of three Groundwater Sustainability Agencies and helped lead the development of a new water management strategy know as Forecast Informed Reservoir Operations (FIRO).



DAVE GRAVES

Founder, Saintsbury Winery, Grapegrower

David Graves graduated with honors from the University of California, Santa Cruz with a bachelor's degree in Biology, specializing in Ecology and Evolution. With his business partner the late Richard Ward, in 1981 he founded Saintsbury, a winery based in the Carneros region with a focus on cool-climate grapes. Graves has had a deep interest in resource issues and the environment. He served as a Napa County Planning Commissioner and has represented the Carneros region on several Napa County committees and task forces. He served for eight years as a public member of the Board of the Napa Sanitation District. He represented the District on the Napa County Groundwater Sustainability Plan Advisory Committee and as Chair, he helped the Committee draft a Groundwater Sustainability Plan. He lives in downtown Napa with his wife Elizabeth McKinne.

DR. HUGH SAFFORD

Research Ecologist, UC Davis & Chief Scientist, Vibrant Planet

Dr. Hugh Safford is the Chief Scientist of Vibrant Planet, and a research ecologist at the University of California-Davis. Safford was Regional Ecologist for the USDA-Forest Service's Region 5 territories between 2001 and 2021. Safford is director of the Sierra Nevada section of the California Fire Science Consortium, and he is PI of the California Prescribed Fire Monitoring Program and the California State Parks Vegetation Treatment Monitoring Program. Safford has provided international technical assistance on fire, forest management, and climate change issues since the 1990s. Recent projects include data science support to wildfire risk mitigation in Chile, fire risk mapping in the country of Georgia, fire management planning in Mexico, and forest restoration and management in North Africa and the Middle East.



CONNOR BENNETT

Program Manager, CLSI

Connor Bennett is a program manager with the California Land Stewardship Institute (CLSI). Among other tasks in hydrology and geoscience, he helps run the highly successful Fish Friendly Farming vineyard certification, as well as helped establish CLSI's newest program, the Climate Adaption Certification. His passion and commitment to environmental stewardship runs deep as the fifth generation of his family to live here in Northern California. He is here today not just as a moderator, but as a concerned land manager for his family's timber property, hoping to learn more about what it means to live with fire in mind by using prescribed burning.

SPEAKERS & PANELISTS

DR. SASHA BERLEMAN

Wildland Fire Scientist & Director, Fire Forward for Audubon Canyon Ranch

Sasha Berleman, Ph.D., Director at Audubon Canyon Ranch is working to lead a change in the way we live with fire in the Bay Area. With her team at Audubon Canyon Ranch's Fire Forward Program, Sasha plans and leads cooperative controlled burns and trains emerging leaders in prescribed fire management. Sasha earned her doctorate in wildland fire science from University of California at Berkeley focusing on prescribed fire use for restoration of ecosystem health. She is a Prescribed Fire Burn Boss and a Prescribed Fire Training Exchange (TRES) coach and leader. Sasha is a board member of American Wildfire Experience.



KYLE FARMER

Director & Vice President Potter Valley Irrigation District Board, Magruder Ranch

Kyle Farmer is a land manager and community educator based in Mendocino County. While he is most comfortable in the entrepreneurial world of private land management, his perspective is informed by time spent working for the University of California Cooperative Extension and the World Health Organization. Kyle helped start the Mendocino Prescribed Burn Association in 2018, and became a California State-Certified Prescribed Fire Burn Boss (CARX) earlier this year. He has experience planning and implementing burns targeted at deer habitat restoration, fuel load reduction, post-harvest site prep, perennial grassland maintenance, and wetland and riparian stewardship. He raises cattle and sheep with his wife Grace and children, June and Walter, who are the 6th generation to call their ranch home.

BEN NICHOLLS

CalFire Division Chief

Ben Nicholls, Division Chief, Sonoma County Operations, CAL FIRE Sonoma-Lake-Napa Unit. He has 30 years of experience with the California Department of Forestry and Fire Protection – CAL FIRE. Chief Nicholls has had a wide range of assignments throughout his career including but not limited to fire control, fire prevention, as well as vegetation management coordination before his current assignment where he is responsible for CAL FIRE operations throughout Sonoma County. Chief Nicholls has been a part of all the major fires in Sonoma County since 2017 including the Tubbs, Nuns, Kincaid, 2020 Lightning Complex, and the Glass Fire.



LINDSAY DAILEY

Tribal EcoRestoration Alliance

Lindsay Daily is the Executive Director of the Tribal EcoRestoration Alliance. The Tribal EcoRestoration Alliance is a cross-cultural, multi-organizational collaborative that works to revitalize ecology, economy, and culture through indigenous-led stewardship. Through partnership, it works towards a vision of healing our land and communities. The Tribal EcoRestoration Alliance is based in Lake County, California, in the ancestral territories of Eastern Pomo, Southeastern Pomo, Lake Miwok, and Wappo people.



HEAT-TOLERANT GRAPE VARIETIES

INTRODUCTION BY KARISSA KRUSE, PRESIDENT & CEO,
SONOMA COUNTY WINEGROWERS

ORIXE SOTELO
2022 GODELLO, SONOMA VALLEY

UNTI
2021 CUVÉE FOUFRE, DRY CREEK VALLEY

MARIMAR ESTATE
2019 TEMPRANILLO, RUSSIAN RIVER VALLEY

(TECH SHEETS INCLUDED BELOW)



UNTI
VINEYARDS



MARIMAR ESTATE
VINEYARDS & WINERY



SONOMA
COUNTY
WINEGROWERS

THANK YOU TO OUR
WINE SPONSORS



SONOMA
COUNTY
VINTNERS



2022 SOTO

2022
GODELLO
SONOMA VALLEYRETAIL PRICE: \$40
PRODUCTION: 44 CASES 12X750ML

TASTING NOTES: In 2022, we discovered a second vineyard planted to Godello; a Galician white variety. The vineyard is called Birdland and is located at the northeastern base of Sonoma Mountain just outside of the town of Glen Ellen. The vineyard was originally planted to Merlot, but thanks to winemaker Michael Havens, the owners grafted over some of the Merlot vines to Godello. Soto has aromas of grapefruit peel, flinty minerality and white flowers. On the palate the wine shows a seamless mouthfeel, verve, and a long finish of fresh cut green apple and beeswax.

VINEYARD

Birdland

ELEVATION

400 ft

LOCATION

Glen Ellen, Sonoma Valley | 38°38'70.76"N
122°54'94.63W

SOIL TYPE

Clough Gravelly Loam

BLEND COMPOSITION

100% Godello

HARVEST DATE

August 29th, 2022

JUICE CHEMISTRY

22.1 Brix | pH 3.44 | TA 6.73 g/L | Malic 3.27 g/L

WINE CHEMISTRY

13.73% ABV | pH 3.28 | TA 7.3 g/L | Malic 1.88 g/L
| VA 0.36 g/L

BOTTLING DATE

March 2023

CELLAR PRACTICES: Whole cluster pressed slowly and gently with no skin contact and immediately transferred to a 500-liter puncheon with as many solids as possible. The juice was allowed to warm up to cellar temperature and the native fermentation kicked off at its own pace. After a 34 day fermentation we arrested malolactic fermentation and aged the wine for 6 months on its lees before bottling in early spring 2023. This wine is a knockout and we believe Sonoma Valley could be a new great terroir to grow more Godello.

U N T I

D R Y C R E E K V A L L E Y

C U V É E F O U D R E

2 0 2 1

60% GRENACHE • 30% SYRAH • 10% MOURVÈDRE

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 14.9% BY VOLUME

H A R V E S T E D :
SEPT.17 - OCT. 4, 2021

B R I X A V G :
25.1

B L E N D :
60% GRENACHE
30% SYRAH
10% MOURVEDRE

A C I D I T Y : 5.1 g/L
p H : 3.85
A L C O H O L : 14.9%

A G I N G :
14 MONTHS FRENCH OAK
FOUDRE

B O T T L E D :
1 / 3 1 / 2 3

C A S E S P R O D U C E D :
275

W W W . U N T I V I N E Y A R D S . C O M

C U V É E F O U D R E

2 0 2 1

VARIETAL/VINEYARD: Cuvée Foudre comes from three of our finest vineyard blocks: Alban clone Grenache, Tablas Creek clone Mourvedre, and Syrah clones 174/ 877, all planted in 1998 on the winery parcel. These have proven to be our most Rhône-like vineyard blocks. We aggressively reduce the crop during the growing season to facilitate the concentration of aromas, flavors, and structure. All of our vineyards are farmed organically.

VINTAGE: Even though 2021 could be considered another drought year, the vintage benefited from winter 2020 rains that carried us through a fairly moderate growing season. Though the core winter months had relatively low rainfall, they were cold enough to keep us on track for a typical late March to early April bud-break. This gave way to a warm, dry spring with the exception of some strong winds that occurred during flowering, which may have played some role in lowering the yields.

WINEMAKING: Over the years we have learned that to make a full-bodied and complex Grenache-based red, you need to maintain low yields in order to obtain full ripeness. 2021 was such an excellent vintage for Grenache that we used all our Grenache lots for Cuvée Foudre, resulting in 60% of the blend. All of these lots were fermented in either small open-top and concrete tanks. We age this wine in a 620-gallon large oak cask the French call a “foudre”. We prefer large casks for our Grenache blends because they preserve the primary fruit character without imparting oak.

STYLE/DESCRIPTION: Cuvée Foudre is our version of a full-bodied Rhône blend worthy of Châteauneuf Du Pape. 2021 was a particularly strong vintage for Grenache thanks to a naturally low crop set. The blend is 60% Grenache from our Alban clone vines, 30% Syrah from clones 174 and 877, and 10% Mourvedre, all planted in 1998. It was aged in a 620-gallon foudre, which is neutral. I love this vintage because it is quintessential Unti, meaning it straddles the line between robust Rhône and ethereal Burgundy. Who knew a Grenache blend could be so sophisticated? The '21 will improve over the next 3-4 years and last another 5. - MU



2019 Tempranillo, Don Miguel Vineyard

Estate Grown, Estate Bottled

Why Tempranillo?

This is recognized as the finest red variety indigenous to Spain, so I decided to bring the cuttings over from Spain. After a decade of experimenting with it in our vineyard, we are thrilled with the results: our site is proving ideal for it to thrive, just like it does in the cool areas of Ribera del Duero and High Rioja of Northern Spain.

The Don Miguel Vineyard

Named after the late patriarch of the Torres family, this sustainable vineyard is located in the Green Valley — the coolest, foggiest region of the Russian River Valley, only ten miles from the Pacific. It is head trained (*vaso* in Spanish or *gobelet* in French), which is the classic vine training system of the best Tempranillos grown in Spain; the fruit zone is circular around the head of the vine and the canopy creates an 'umbrella' shape over the fruit that results in dappled light.

The Vinification

The grapes were harvested October 9-11, hand sorted, destemmed, and fermented with indigenous yeast in small stainless steel tanks. The wine was aged in premium French oak barrels, 20% new, and coopered by Mercurey from the forest of Center of France. After two years in the barrels to soften the tannins, it was bottled, unfiltered, and unfiltered, in August 2021.

Tasting Notes

Classic nose reminiscent of ripe fruit, dark cherries, dried figs and black tea, beautifully integrated with the notes of anise and graphite contributed by the elegant oak. The palate is savory and mineral, with plush tannins and powerful structure that promise a very long life — 15 to 20 years for sure. I recommend serving it at cellar temperature, between 58-60° F.

Marimar Torres
Founder & Proprietor

742 cases produced (in 9L units)

Suggested California Retail: \$64