

# Conduit + divergent vine - spring 2024



## 2022 Conduit, Fair Play, 'Gold Dust Vineyard' -Viognier -Organic- SOLD OUT

**Vineyard:** Gold Dust Vineyard, FAIR PLAY, El Dorado Co./ Sierra Foothills

**Vine Age:** 23 years **Planted Area:** 2.6 acres planted to Viognier

**Soil Type:** decomposed granite, 2700 feet elevation

**Winemaking:** Grapes went direct to press and were barrel fermented and aged in neutral French oak for 8 months. Only 15 ppm of sulfur at bottling and was bottled unfinned and unfiltered.

**The Site:** The vineyard was planted in 2001 at 2,700' elevation with sandy, decomposed granite soils. Viognier vines start to hit their peak after 15–20 years and we feel we have hit the sweet spot with all the hallmarks of a impressive vineyard site. It has been farmed organically for 5 years.

**Tasting Notes:** Yields were waaaaaay down in the Gold Dust Vineyard in 2022, which means the small amount of fruit that we got is concentrated with flavor and

this Viognier is a prime example of that. The wine opens with vibrant tropical aromas, inviting you into the glass to experience luscious flavors of pineapple, mango, white nectarine, and overripe peach.

## 2022 Conduit, Fair Play - Rosé of Grenache -Sustainable - direct only

**Vineyard:** FAIR PLAY, El Dorado Co./ Sierra Foothills

**Vine Age:** 10-20 years **Planted Area:** 5 acres planted to Grenache

**Soil Type:** decomposed granite & quartz

**Natural Wines:** Spontaneous fermentations, no additives in the cellar and no fining or filtering.

**Fair Play AVA:** Located in the Foothills of the Sierra Nevada Mountains, Fair Play AVA has the second highest average elevation in CA with elevations from 1500-3000 feet and decomposed granite soils. Think acidity! El Dorado Co is known as Gold Country, and is the birthplace of CA gold mining.

**Tasting Notes:** THIS is the Rosé we've been wanting to make for years! Heady aromas and flavors of wild strawberry, watermelon, and orchard apple that lead into a soft, silky mouthfeel lulls you in before finishing with fresh acidity that leaves you looking forward to the next sip. This special rosé is made with the Tablas Creek Clone of Grenache grapes from our Fair Play neighbor's vineyard down the road. Yields were down this year, so only 23 cases produced (1 barrel).



## 2022 Conduit, Fair Play. - Grenache Noir - Organic

**Vineyard:** FAIR PLAY, El Dorado Co./ Sierra Foothills

**Vine Age:** 10- 20 years **Planted Area:** 5 acre planted to Grenache

**Soil Type:** decomposed granite & quartz

**Winemaking:** 50% whole cluster and 50% whole berry which was natively fermented for 25 days. We pressed off into old French Oak and aged it 8 months before bottling unfinned & unfiltered. We Sulfur at bottling, 15 ppm.

**Fair Play AVA:** AVA is American Viticulture Area. Think of 'Fair Play' AVA to Sierra Foothills more akin to the familiar sub-AVA's such as 'Rutherford' to Napa. A distinct persona. High elevation, decomposed granite soils with limestone bedrock.

**Tasting Notes:** A perfect Grenache for Pinot drinkers, this chillable red wine is bursting with fruit flavors of bing cherries, baking spice, and strawberry fruit roll up, highlighted with cinnamon and white pepper spices. It's delicious, it's versatile, and we have paired with anything from pizza to duck to grilled chicken, hamburgers, and vegetables...the fresh acidity and light tannin finish.





## 2022 divergent vine, Clarksburg, **Skin Contact Chenin Blanc** -Certified Sustainable

**Vineyard:** Herringer, Clarksburg

**Soil Type:** clay and loam

**Vine Age:** 20 years

**Orange Wine?:** A white wine

made like an red. We fermented spontaneously on the skins for 13 days before we pressed off together into old French Oak barrels where it aged in neutral French oak for 13 months before we bottled without fining for filtering.

**Tasting Notes:** Features aromas and flavors of Honey, Honeydew Melon, cantaloupe, BBQ'd apricot, medium plus weight with beautiful textural components, an integrated tannin and a bright, zippy finish.

**Winemaking:** Chenin was natively fermented on the skins for 13 days with daily punch downs, pressed off into old French Oak barrels and aged for 14 months.

**Wine Pairing:** Because of their boldness, Orange wines pair well with equally bold foods, including curry dishes, Moroccan cuisine, Ethiopian cuisine, Korean dishes with fermented kimchi (Bibimbap), and traditional Japanese cuisine, including fermented soybeans. Due to the high phenolic content (tannin and bitterness) and

the nutty tartness they exhibit, orange wines pair with a wide variety of meats, ranging from beef to fish.

## 2022 Conduit, Fair Play, 'Gold Dust Vineyard' -Syrah --Organic

**Vineyard:** Gold Dust Vineyard, FAIR PLAY, El Dorado Co. / Sierra Foothills

**Vine Age:** 22 year

**Soil Type:** decomposed granite with limestone

bedrock, 2700 feet elevation

**Winemaking:** 100% Syrah, 2 clones and 80% whole cluster (with stems still on, which adds a savory / herbal quality to the wine). Grapes were foot treaded daily & natively fermented in open top fermenters for 3 weeks before being pressed off in neutral French oak. Wine was aged 12 months in barrel and then bottled unfinned and unfiltered.

**Tasting Notes:** Floral notes of violet and meat aromas (including bacon). Fragrant notes of black cherry, raspberry and macerated strawberries and floral violet. Savory aromas of peach yogurt, white pepper and savory herbs finish the high tannin wine off. This wine is young and can be enjoyed now and can be cellared for years to come.



## 2022 divergent vine, FairPlay, 'Gold Dust Vineyard' -Primitivo - Organic

**Vineyard:** Gold Dust Vineyard, FAIR PLAY, El Dorado Co. / Sierra Foothills

**Vine Age:** 22 years

**Planted Area:** 1 acre planted to Primitivo

**Soil Type:** decomposed granite, 2700 feet elevation

**Primitivo:** A genetic relative of Zinfandel and you may find some overlapping similarities however, the berries in the Primitivo are smaller with tighter clusters, which adds tannin to the wine. Primitivo probably arrived to Puglia from the coastal vineyards of Croatia (just across the Adriatic Sea). It is still grown today. In the early 19th Century, the variety was introduced to the United States, under the name Zinfandel. It proved extremely successful there, earning a reputation as the American 'national grape'. It caused significant consternation on both sides of the Atlantic when DNA analysis proved that Zinfandel and Primitivo were the same variety.

**Winemaking:** We took about 25% whole cluster of this Primitivo, and dumped the whole clusters into big T-bin fermenter and added the remaining 75% whole berry over the top. The Primitivo then underwent a two week native open-air

fermentation before being pressed off into old French Oak barrels, where it aged for 18 months before being bottled unfinned and unfiltered.



## 2021 divergent vine, FairPlay, 'Gold Dust Vineyard' -**Tempranillo** - **Organic**

**Vineyard:** Gold Dust Vineyard, FAIR PLAY, El Dorado Co./ Sierra Foothills  
**Vine Age:** 22 years      **Planted Area:** 1 acre planted to Tempranillo  
**Established:** 2001      **Soil Type:** decomposed granite, 2700 feet elevation  
**Winemaking:** Our Tempranillo was destemmed and fermented in open-air bins for three weeks using only indigenous yeast. The wine was pressed off into two old French Oak Barrels and one old American Oak barrel (a nod to classic Rioja-style Tempranillo, which often seems some American oak aging), where it aged for 18 months before being bottled without fining or filtration. This is the bears favorite grape on our property! Yes, we said BEARS!

**Tasting Notes:** This wine exhibits the beautiful, classic, and savory characteristics of the Tempranillo grape, opening up with aromas of dried fig, fresh rolling tobacco, and tomato leaf, which lead into flavors of cherries and plum laced in just a touch of clove and vanilla before finishing with chewy tannin and bright

acidity. This wine makes a great paring with BBQ dishes, smoked meats, ribs, and of course, both Spanish and Mexican foods.

## 2022 divergent vine, Clarksburg - **Malbec** - **Certified Sustainable**

**Vineyard:** Herrerger Estates, CLARKSBURG, Sacramento Co.

**Vine Age:** 20 years      **Planted Area:** 17 acres to Malbec

**Established:** 1978      **Soil Type:** clay and loam

**Winemaking:** We destemmed this Malbec, 100% whole berry and fermented it in very large S-bin open-air fermenters. The native ferment immediately took off the first night and the wine was completely dry and pressed off ten days from picking. The short time on the skins yielded a very aromatic and light bodied wine, which we pressed into old French Oak barrels for 15 months aging before we bottled without fining or filtration.

**Tasting Notes:** Aromas and flavors of plum, black cherry, fresh leather jacket, coffee and dusty chocolate notes. All of the classic markers of a Malbec wrapped in an aromatic, lifted and zippier package.



## 2022 divergent vine, 'Touch of Gray Rock', Sierra Foothills Red- **Sangiovese, Zinfandel, Primitivo**- **Organic**

**Vineyard:** Various & 'Gold Dust Vineyard', FAIR PLAY, SIERRA FOOTHILLS

**Vine Age:** 5-23 years

**Soil Type:** decomposed granite and red volcanic, clay

**Fun Facts:** Our first vintage working with some of our neighbors with 46% Zinfandel coming from a vineyard in Fair Play with the decomposed granite soils as well as from a vineyard near Apple Hill with volcanic and the 46% Sangiovese coming from the same volcanic, 3,500' elevation. We finished it off with our 8% 'Touch of Gray Rock' Estate Primitivo.

**Winemaking:** 25% whole cluster which was natively fermented, separately for about 25 days. We pressed off into old French Oak and aged it 8 months before bottling unfining & unfiltered.

**Tasting Notes:** The wine introduces itself with a pop of red fruit, think Maraschino Cherry, juicy mouthfeel, lightly crushed fresh raspberry, pomegranate, rose, baking spices and savory herbs with elevated acid and tannin.