



Bedrock Wine Co. Spring Release May 2009

Wines for the Warmer Days Ahead

Dear Friends,

Maybe releasing the wines the day before tax day was not such a great idea. I am too little to afford a PR firm, though I suppose common sense should be free! Well, here it is, the Spring Release Redux...

While walking through the ancient sculptures of Bedrock Vineyards last week I felt spring arrive. The wealth of moisture late in February and early in March, combined with bucolic and shiny warmth, had the vineyard literally buzzing with life. Bell beans and mustard swished around my waist, the first pushes of purple vetch flowers could be glimpsed, and insects buzzed. The anticipation of summer fare-- of basil, tomatoes, marrow squash and corn—could be felt. The rich braises of winter no longer seemed necessary. After the season of dormancy everything is coming to life.

The wines featured in this, the second release from **Bedrock Wine Co.**, are wines made for the season of warmth that lies ahead. Delicate coral rosé, snappy but rich white, and aromatic Syrah (something must be made for the first round of spring lamb!).

Like the other seasonal releases this year these wines are a reflection of what I crave during the coming season. Nothing accents summer fare better than crisp, dry, aromatic rosé. When rosé does not do the trick I am looking for bright, flavorful whites that do not carry the weight of most Chardonnay. The Syrah, of which I made only 19 cases, is lower in alcohol, saw no new oak, a decent percentage of whole clusters, and is the most St. Joseph like wine I make.

Once fall comes, and the clockwork-like cravings for short ribs and cassoulet return I will release the larger-scale, more autumnal, Syrahs from Old Lakeville and Kick Ranch along with the next, soulful, iteration of Rebecca's Pinot Noir.

On a slightly different note I also wish to express my deep thanks for those of you who made the first release of **Bedrock Wine Co.** such a success. We are essentially sold out of Lorenzo's and Rebecca's Pinot Noir and a limited amount of Bedrock Heirloom wine remains. I know there are many great wines being made out there and I thoroughly appreciate that you have chosen mine.

The wines of the Spring Release are the following:



Ode to Lulu Rosé

Most rosé created in our state is a derivative of red winemaking. Utilizing a technique called saignée—some juice is bled from the fermenter after a night or so, yielding a rosé wine. This has many drawbacks though—the biggest being that grapes being picked for red wine are typically much richer in sugar and have flavors best saved for red wine. In making Ode to Lulu I looked to the land of the greatest rosé made in the world—Bandol. There, Mourvedre grapes are picked at lower potential alcohol, specifically for the purpose of making a wine gently tintured by the red skins. Being blessed with a small amount of 120 year old Mourvedre at Bedrock it seemed insane not to give it a try.

As such the grapes were picked at lower sugar levels where the brightness of acidity and crackly freshness still remained. We crushed the grapes directly into the press where we let the juice steep for a bit to extract a faint bit of color. We then pressed and fermented the wine quite cold on its lees in stainless steel to preserve its delicate aromas. After a few months the wine was bottled.

The result is a rosé very different from most others encountered from the New World. Herby, snappy, and delicate this has considerable elegance and complexity. In an homage to my favorite rosé in the world I have named the wine Ode to Lulu in honor of Lulu Peyraud, the owner of Domaine Tempier in Bandol.

Cuvée Caritas

This is the white wine I make to stand on par with the best barrel-fermented wines made in the state. It just does not happen to be made from Chardonnay. Rather, it is made from things richer and more rare.

The first is a small parcel of 110 year old vine Semillon that clings to the red soils of Monte Rosso vineyard 1800 feet above Sonoma Valley. That this small parcel of vines has not been ripped out is amazing: that Bedrock Wine Co. is the recipient of the fruit is even crazier. Crazy I say. In 2008 the vines yielded a shy crop of richly flavored fruit.

The second element of the wine comes from Musque clone Sauvignon Blanc grown at Kick Ranch. The hillside, made more of stone than soil, limits the natural vigor of Sauvignon Blanc—yielding a wine of uncanny richness and perfume.

The muse for this wine are the great white wines of Graves in Bordeaux. There, barrel-aged wines from Semillon and Sauvignon Blanc, attain heights of complexity, depth, density, and richness that place them on par with the greatest white wines of the world. As such, this wine was barrel fermented in 40% new French oak coopered by the former cooper for Smith Haut-Lafitte.

However, this is NOT like Chardonnay. The Sauvignon Musque was not allowed to go through malo to retain its brightness and perfume, while the Semillon was in order to give breadth and depth to the wine. The wine also saw only 6 months in barrel to restrain the oak flavor.

I cannot understate how happy I am with this.



Glenlyon Syrah

Glenlyon Vineyard drapes over the shoulder of Sonoma Mountain on soils of ashy, rocky, loam. One of the earliest vineyards planted to Syrah in the valley, it is ably tended by the colorful Squire and Suzy Fridell.

How colorful you may ask? He was the original Ronald McDonald.

In 2007 I fermented one ton of fruit—adding 1% Viognier and 25% whole clusters into the brew for some additional spice and aromatic lift. Following fermentation with natural yeasts I barreled the wine down to two barrels—one new Meyrieux barrel and one neutral barrel. Now typically, I love the inflection of Meyrieux in my Syrah—it is a smoky, bacon-fat barrel that matches nicely with the savory flavors of the grape. For some reason though it was different this time. After 14 months I decided that the neutral barrel was far more “Syrah” to me—spicy, smoky, with a taut center of tactile dark fruit. As such, I only bottled the one-barrel, for a whopping total of 19 cases.

To me, this is an honest, perfumed, version of Syrah—the closest to the Pinot realm of the spectrum. Though lacking the sheer mass of the other vineyards, this is supple, food-friendly Syrah—my St. Joseph of the year. Whereas the Old Lakeville and Kick Ranch will be held back a few months for release and even then will need some time to soften their considerable girth, this is forward and ready to go in the near term. It is going to be an admirable pair with spring lamb!

My deepest thanks!

Morgan Twain-Peterson
