

TURLEY



## 2020 TURLEY “BECHTHOLD VINEYARD” CINSAULT, LODI

### HISTORY

Planted in 1885, this Cinsault vineyard is certainly the oldest of its kind in the United States, and perhaps even the oldest Cinsault in the world! A light-bodied red grape, Cinsault (pronounced SAHN-so) is usually found in the south of France as a component of Châteauneuf-du-Pape in the Rhône Valley, or consumed as rosé in Provence. The Bechthold Vineyard vines are gnarly, head-trained, and dry-farmed in deep, sandy soils. They're also ungrafted, meaning they remain on their original vitis vinifera roots that were first planted 136 years ago, a phenomenon nearly impossible to replicate today. The wine is light-bodied with fresh, high acidity, almost akin to a Gamay or a very light Pinot Noir. It's fermented using only natural yeasts and aged in 100% used French oak.

### TASTING NOTES

*An engaging nose of both red and dark fruits, including ripe red plum, crisp red apple, and pomegranate, with a touch of palo santo. On the palate, the wine shows the kind of depth and complexity that can only come from truly ancient vines, coupled with a pleasurable bright zip, owing to the primarily whole-cluster fermentation. Excellent as an aperitif alongside charcuterie, or for that person who insists on drinking red wine with their fish! We recommend serving this wine lightly chilled, around 50-60°F, slightly colder than cellar temperature. If you prefer more body, this wine will take on weight with time in the bottle.*

**AVA:** Lodi

**Sub-AVA:** Mokelumne River

**Soil:** Sandy Loam

**Planted:** 1886

**Varieties:** Cinsault

**Viticulture:** Head-trained, ungrafted, dry-farmed, hand harvested

**Fermentation:** Native yeast

**Barrels:** 100% used French oak

**Aging:** 7 months in barrel

Bottled unfinned and unfiltered

**First Turley Vintage:** 2008

**Alcohol:**

**Serving Temp:** 50 -60°F

**Release:** 2021

