

TURLEY



## 2022 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

*Hailing from the oldest Cinsault vines in existence, planted 1886, this wine is as delicious as it is historically significant. Dazzlingly jewel-toned and pure in color, it stuns all the senses. The nose is fragrant with pomegranate, cranberry, red plum, lavender and violet, while the palate presents crunchy red fruits and a pleasurable, black tea-like finish. Light and refreshing but with a bit more power and tannin than years previous. Drink now at 50°-55 °F.*

**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

**First Turley Vintage:** 2008

**Alcohol:** 12.5%

**Serving Temp:** 50 -55°F

**Release:** Summer 2023

