

# ONCE & FUTURE – SANGIACOMO VINEYARD MERLOT

California



**APPELLATION:** Carneros

**BLEND:** Merlot

**WINEMAKERS:** Joel Peterson

**VINEYARD:** \_\_\_\_\_

This block was budded to Merlot in 1987 and interplanted to reduce spacing in 1991. The soil is shallow gravel clay-loam. Originally, the trellis was a bilateral cordons with vertical shoot position, due to the timing of the Carneros winds, which often coincide with flowering and fruit set, shatter resulted in very low crop levels. To combat this an additional fruiting cane was added, which increases the crop, bringing it into balance with the canopy and providing more harmonious ripe flavours.

**VITICULTURE:** \_\_\_\_\_

Farming is traditional and non-certified organic.

**WINEMAKING:** \_\_\_\_\_

Fermentations with wild yeasts take place in small open-top French oak, punch downs are done by hand, and he favours extended macerations to allow the wines to gently infuse. Wines age in French oak, 35% of which is new.

**WEBSITE:** <https://www.onceandfuturewine.com>

This wine is suitable for vegans and vegetarians.



## TASTING NOTES:

Rich fruit, herbs, vanilla, and cedar. Velvety texture and full cherry berry flavours, accented with hints of tar and mineral. Tannins are ripe and there is a bright acidity.