

RAVIE – ÆMEVIVE

California



APPELLATION: Santa Barbara County

BLEND: Grenache (60%), Syrah (30%), Mourvèdre (10%)

WINEMAKER: Alice Anderson

VINEYARD: _____

Ravie is a blend of Grenache from Alisos Canyon, Syrah from Coquelicot Vineyard, and Mourvèdre from Martian Ranch Vineyard in Alisos Canyon, grown at around 200m above sea level. The sites get warm in the day, then cools off with coastal fog in the evening. The soils are rich in calcium from the Paso and Sisquoc formations and are composed of weathered sandstone, shale, and marly limestone.

VITICULTURE: _____

The viticulture is Demeter certified biodynamic. Alice plants intentional cover crops and flowers to boost biodiversity within the vineyard.

WINEMAKING: _____

The Grenache, Syrah, and Mourvèdre are harvested and fermented separately in stainless steel tanks and include different percentages of whole clusters (averaging around 75%). The grapes undergo a gentle pressing and then matured separately in neutral 225L French oak for 12 months. The final blend is made a month before bottling, left in tank for around 1 month to settle before being bottled unfiltered and unfiltered.

WEBSITE: <https://amevivewine.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

The palate has flavours of juicy blackberry and fresh black plum, a silky structure, modest alcohol levels, and a long, peppery finish.