



# DEMAYO CHARDONNAY 2022

released Quarter 4 2023

GOLD – SFCWC 2024

*This wine illustrates...*

The impact of barrel fermentation and aging on a white wine

*Barrels discussed:*

François Frères and Mercurey

*Spices:*

Vanilla bean, nutmeg, subtle oak character





## DEMAYO CHARDONNAY 2022

Fermented and aged in our “lightest touch” French oak barrels.

François Frères barrels: extremely fine grained, so they do not impart characteristics like clove, chocolate, or additional tannins. Instead, they impart a beautiful vanilla character, and simply freshly cut oak.

Mercurey barrels: named for a region of Burgundy. These are also very nuanced, but also tend to focus the fruit, and add a bit of nutmeg.

Fermenting the wine in barrel actually makes it less oaky, even though it spends more time in barrels. This technique makes the flavors more nuanced and integrated- *part of the core, not floating on the top.*





# TRISKA VINEYARD PINOT NOIR 2022

released this quarter

90 PTS – WINE SPECTATOR

*This wine illustrates...*

the importance of nuanced barrel influence on a light red wine

*Barrels discussed:*

François Frères, Mercurey, Damy

*Spices:*

Vanilla bean, nutmeg, caramel





## TRISKA VINEYARD PINOT NOIR 2022

Pinot Noir and Chardonnay come from the same home region in France: Burgundy and benefit from the same style of “light touch” barrels.

We used mostly the same barrels as DeMayo Chardonnay, but also added some Damy barrels into the mix.

Damy: Subtle, but add a delicious caramel note to the mix.

This wine was aged 9 months in barrel, like the Chardonnay. This is a good length, but shorter than you’ll see with heavier wines.

*Like steeping a tea bag for 2-3 minutes—you don’t want to oversteep.*





# GHOST VINES MERLOT 2019

released Quarter 4, 2023

BEST OF CLASS – LIVERMORE VALLEY UNCORKED 2023

DOUBLE GOLD – SAN FRANCISCO CHRONICLE WINE COMPETITION 2022

*This wine illustrates...*

Mid-weight “Bordeaux” barrels

*Barrels discussed:*

Nadalie and Vicard

*Spices:*

Cinnamon, nutmeg, cacao





## GHOST VINES MERLOT 2019

Bordeaux is the other famous region for wine barrels in France.

Bordeaux wines can handle more intense barrels with complex layers of flavor.

These barrels have a “bigger” style- kind of like Bordeaux wines themselves.

*Nadalie barrels:* Cinnamon and nutmeg. This barrel celebrates and enhances the fruit character of the wine in a way that’s hard to describe.

*Vicard:* Cacao. This is a high impact barrel with lots of flavor.

Bordeaux wines are often aged longer in barrel. This wine was aged 21 months.

“Ghost Vines” was also fermented on its skin for 4 weeks, creating an extra intense expression.





# STONE PATCH CABERNET FRANC 2021

released Quarter I, 2024

90 PTS – WINE ENTHUSIAST

GOLD – SAN FRANCISCO CHRONICLE WINE COMPETITION 2022

*This wine illustrates...*

The transition from mid- to heavyweight “Bordeaux” barrels

*Barrels discussed:*

Nadalie, Vicard, Boutes

*Spices:*

Cinnamon, nutmeg, allspice  
(more of a pumpkin spice blend!)





# STONE PATCH CABERNET FRANC 2021

Cabernet Franc is slightly closer to Cabernet Sauvignon, and can handle slightly heavier barrels, depending on the year.

*Nadalie barrels:* Cinnamon and nutmeg.

*Vicard barrels:* Cacao.

*Boutes barrels:* Allspice, hint of clove - pumpkin spice! High-impact barrel.

Boutes also contributes to slow aging of wine, as it gradually imparts these notes.

The result: a focused, fine oak flavor that's very respectful of the fruit. This makes it a good fit for Cabernet Franc, which in some years can be almost as light as a Pinot Noir. Aged for 21 months in barrel.





# EAST HILL CABERNET SAUVIGNON 2021

released last quarter

GOLD – ALAMEDA COUNTY FAIR WINE COMPETITION 2024

*This wine illustrates...*

Heavyweight “Bordeaux” barrels

*Barrels discussed:*

Nadalie, LeGrand

*Spices:*

Allspice, chai and mulling spices





# EAST HILL CABERNET SAUVIGNON 2021

This is arguably the headiest, largest, most intense Cabernet Sauvignon we make: the East Hill 2021. So it can handle the most intense barrels!

*No barrel needed for some of the spices:*

East Hill consistently has a great deal of spice, peppercorn, dark chocolate, and mint character in the fruit.

Nadalie barrels: We still want to show off the amazing fruit.

LeGrand barrels: high-impact barrel that creates notes of chai spice, five spice, (all spice, cinnamon, cloves, anise, coriander, nutmeg, ginger...)

The combination allows us to balance the beauty of the fruit with this accompaniment of this gorgeous, rich oak.

This wine was aged for 21 months in barrel.



Based on what we've learned, anyone want to guess which barrels  
were used in Choreography?





## CHOREOGRAPHY 2020

soft debuted this year- sold out too fast for a debut event!

92 POINTS – WINE ENTHUSIAST

*This wine illustrates...*

Barrel selection in a blend (the best barrels of each varietal's harvest)

*Barrels discussed:*

Nadalie, Vicard, Boutes

*Spices:*

Cinnamon, nutmeg, allspice  
(more of a pumpkin spice blend!)







## CHOREOGRAPHY 2020

This is the same barrel combination as in our Cabernet Franc.

Choreography is created by blending together the best barrels from each vintage of each varietal (Merlot, Cab Franc, Petit Verdot, Cab Sauv.)

The chosen barrels can change a bit year to year- some years, we include Cabernet 337, and other years we haven't.

Choreography is a dance of these varietals, but also of their partners, the barrels and their spices.