

# Poco a Poco

## 2022 Red Blend North Coast

### North Coast, USA

<b>Type:</b>	Red Still
<b>Ingredients:</b>	Carignane & Zinfandel
<b>Region:</b>	North Coast
<b>Vineyard:</b>	Chapman Vineyard & Porter Bass Vineyard
<b>Planted:</b>	40+ year old vines
<b>Total Production:</b>	675 cases
<b>Fining/Filtration:</b>	No

<b>Organic</b>	<b>Vegan</b>	<b>Sustainable</b>
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<b>ABV</b>	<b>13.20%</b>	<b>Sizes</b>	<b>750ml</b>
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#### ABOUT THIS BOTTLE

Poco a Poco means little by little in Spanish. This is the philosophy farmer and winemaker Luke Bass takes when making the Poco a Poco wines. Everything about growing grapes and making wine is Poco a Poco (little by little). When a block of vines takes an extra few years to grow up the stake, it's poco a poco. When each cluster of grapes is sorted by hand, it's poco a poco. When the wine in barrel takes a month or two longer to finish fermentation, it's poco a poco. Quality farming and thoughtful winemaking cannot be rushed, instead the Poco a Poco philosophy should be embraced. This Red Blend is Carignane from the Chapman Vineyard in Mendocino and Zinfandel from the Porter Bass Vineyard in the Russian River Valley. The Carignane vines are over 40 years old, dry farmed and organically farmed. The Zinfandel vines were planted in 1980, using cuttings from the original 1915 planting. The Porter Bass Vineyard is Luke's estate vineyard and is a truly example of sustainable, regenerative, organic farming. The wine was native yeast fermented and aged in neutral French oak barrels. This blend was bottled un-fined and unfiltered, the only addition was a tiny amount of sulfur at bottling. The wine is bright and juicy with mouthwatering acidity to compliment a myriad of dark and red fruit flavors.