



**THE CENTRAL COAST GROUP PROJECT (CCGP)
2013 "BLOOD ORANGE" WHITE TABLE WINE
SANTA BARBARA COUNTY**

a friend of mine makes grappa. he also made a wine that inspired me to think about the "whole animal" – a Sangiovese produced entirely from small tailings (or mini-saignées, if you will), i.e., literally the negligible volume of juice that drains from the shaker table where freshly harvested fruit is hand sorted & conveyed to the fermentation bin... a couple buckets here, half a bucket there, stuff i used to discard.

not only as a big fan of skin-fermented whites ("orange wines") from Friuli, but also as a winemaker with a little extra Viognier on my hands, i couldn't resist the urge to experiment. at CCGP, our current winemaking is focused on extending the amount of time the wine stays in contact with the full pomace. for the most part, this occurs after primary fermentation. here was a fun opportunity to extend primary fermentation itself (approx. 2 months) with these small additions of fresh juice through the entire picking season. there was a little chaos in the system as we couldn't predict the amount of saignée we would get, or the resulting blend – but if the wine didn't work out, i could always give it to my friend to make a really impressive amount of grappa.

after another two & a half months of skin contact & pomace stirring post-fermentation, the wine developed a truly original & intoxicating perfume, a sense of surprise & delight on the palate, & a translucent, almost psychedelic pale orange hue – oh yes, we had a wine!

TASTING NOTES

a high & low culture whole animal wine – as happy with hot dogs & mortadella sandwiches for a leisurely lunch on the grass/as harmonious with hamachi crudo, diver scallops & japanese wagyu in the post-modern architecture of haute cuisine...

a wall of enveloping aromas/ripe peach, lychee, honey, dried apricot & fig/swirling in potpourri perfumes/dried geranium, rose & spice/tobacco/anise

the palate surprises with a swell of acidity, savory notes & structure/a wave of restrained stone fruit, light peach, fresh apricot/wet stone/an undercurrent of pipe tobacco & vanilla bean/building in concentration & peaking/breaking into a zesty wash of total citrus, orange-lemon-lime-grapefruit/& a pleasing, lingering aftertaste of tart plum

WINEMAKING

- 75% VIOGNIER (WHITE HAWK VINEYARD)
- 25% HARVEST BLOOD (SYRAH/GRENACHE/MOURVÈDRE)
- WHOLE BERRY VIOGNIER FERMENTED ON THE SKINS IN AN OPEN TOP FERMENTOR WITH SMALL ADDITIONS OF SORTING TABLE SAIGNÉES THROUGHOUT HARVEST
- 100% NATIVE/AMBIENT FERMENTATION
- 136 DAYS TOTAL MACERATION TIME
- ML COMPLETED ON THE SKINS
- AGED FOR 24 MONTHS IN 100% NEUTRAL FRENCH OAK PIÈCES ON THE GROSS LEES
- 14.9% ALC./3.53 pH
- HAND BOTTLED VIA GRAVITY
- UNFINED/UNFILTERED
- 20 CASES (12/750ml) PRODUCED