



## 2020 SCYLLA

“Incidit in Scyllam cupiēns vītāre Charybdem.”

Picked in late August and late October as the rosy fingertips of dawn spread across the heavens, the 2020 Scylla is a true testament to the power of old vines, maniacally fastidious vineyard and cellar work, and heeding Circe’s advice during a Homeric odyssey of a vintage navigating our own twin perils of drought and fire. Though most vintages of Scylla feature Carignane as the principal actor (from the Shinns’ vineyards planted in the 1920s in the Mokelumne River section of Lodi) in 2020, what little we picked of 110 year-old vine Grenache from Besson became the hero of the vintage, providing a bit more structure and 300’ of length on the palate. The irony of naming this very civilized wine for a sea monster has not faded. Even as the gates of Hades opened around us, here the deep-rooted, moderate-yielding old ones allow smooth sailing without stalling in the horsey latitudes. As was the case in previous iterations, all fermentations proceeded without inoculation, and the various components matured in neutral barrels before bottling in June without filtration. All Scylla, no fylla.

**Harvest Dates:** 8/26/20,  
10/20/20,

**Composition:** 17% Carignane,  
83% Grenache

**Appellation:** California

