

BIRICHINO



2022 SCYLLA

“Incidit in Scyllam cupiēns vītāre Charybdem.”

This vintage combines Carignane from two of our old vine sources, Montague and Mule Plane planted circa 1927-1930, and a small amount of Mourvèdre from Besson. Though Lodi is known for rich, flamboyantly fruity and alcoholic wines, Montague and Mule Plane eschew that archetype. Montague alone comprises nearly half the blend, lending it a slightly juicy, candied, outgoing *Californicated* version of a variety perhaps best known for being the tippie of choice (and the mirror image) of its traditional old-world consumers: surly, rustic peasants. Mule Plane is larger scaled and dense, an expression more familiar to Old World denizens thanks to its darker mien, much smaller berry and cluster size which translates to more grip, and an intriguing deep and savory texture with a bit of wildness to it.

Like the slightly rockier Tokay Fine Sandy Loam in which it's rooted, Mule Plane produces a Carignane that's a bit more mineral than Montague, almost crunchy in 2022. Thus, the '22 ends up more candied, concentrated, and rocky than its predecessors, gleefully devouring sailors with preconceived notions of what Carignane should be, and complementing a variety of fare on land and sea. The irony of naming this very civilized wine for a sea monster has not faded, yet 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: Sept 20 & 29
Composition: 47% Carignane, Montague Vineyard & 31% Carignane, Mule Plane Vineyard, Mokelumne River Lodi, 22% Mourvedre, Besson Vineyard, Santa Clara Valley
Appellation: California
Production: 447 cases

