

BIRICHINO



2023 CAR CAR GLOU GLOU AKASHITA

How to thread the needle of hawking this first red of the 2023 vintage as a Nouveau, and not pigeonhole it? It ticks most the Nouveau/**Glou Glou** boxes: carbonic maceration; brilliant, deep purple color; modest alcohol, and gentle texture and undeniable gulpability. Yet a serious side remains, similar as it is to the recently tasted 2021, still compellingly delicious, and riding an upward trajectory.

Grower Matt Shinn and crew lavish extra attention on our rows, pulling extra shoots and leaves, lowering the crop, and opening up the canopy which seems to temper the inherent rusticity of the variety, yielding a juicier, more suave brand of **Carignane**. We picked Montague before dawn September 25th, destemmed a bin into an open-top fermenter, and dumped the remaining 15 bins of intact clusters on top, commingled with a healthy rasher of dry ice. **Carbonic** maceration proceeded according to Hoyle, with the berries fermenting from within, blanketed by carbon dioxide for several days before native yeasts really took off, the skins began to break apart, and a more traditional fermentation with twice daily pump-overs finished the job. Malolactic finished promptly, as did natural settling in neutral French barrels, allowing us to bottle on December 5th without filtration. The only addition: a modest, yet effective dose of SO₂.

The label depicts **Akashita** [赤舌 - “red tongue”], one of the creatures of the *Bakemono Zukushi* or “Monster Scroll,” an Edo Period Japanese marvel of a pantheon of *Yokai* – spirits, phantasms and fantastic beings. “Glou glou” denotes and onomatopoeically implies a wine to be consumed as the “glug glug” echoes from the throat, with one’s monster mouth open wide.

Harvest: Sept 25, 2023

Composition: 100% Carignane

Appellation: Mokelumne River Lodi

Alc: 13.0%

Production: 478 cs

