

# Haarmeyer

2022 Nebbiolo

Vineyard: Heringer Estates

The Heringer family has a long history of farming in Clarksburg and has begun setting the example for organic farming in the region. The Nebbiolo we make from their vineyard is one of the lightest and most varietally correct you will find in California. That being said, the five rows of Nebbiolo they have planted is quite different from what we see in Italy. The soils are much richer here in the delta, the weather is much warmer and the vines are pruned in a completely opposite way than what is the tradition in Italy. It's trained on a quadrilateral cordon system and cropped at 5 tons to the acre. The traditional method is cane pruning and one is likely to see much lower yields.

As with all of the fruit we work with we make picking decisions based on pH, flavors, the color of the seeds and separation of pulp and Brix. In that order. We picked this vineyard in '18 and '19 at the same pH: 3.2 with brown seeds. In '18 Brix was 23; in '19 Brix was 22. If we had waited longer, as most do in this situation, we may have achieved darker color but clearly the alcohol would have been very high and we would have missed out on all of the great natural acidity and the tannin, too. This is why we stress picking 'early' so much.

For the '22 vintage we were very lucky to harvest 2.5 tons, considering the vast majority of the vines were damaged by two late season frost events. Because of this there was quite a bit of second crop picked which resulted in the wine setting an orange color instead of the usual ruby red hue.

The Cellar:

This is one of our wines we refer to as partial-carbonic since we do not destem or foot tread the clusters. We simply pour them into open top one ton fermenters, put the lid on let nature takes it's course until we press at about 0 Brix to a neutral 600L oval shaped foudre, neutral 500L puncheons and a portion in stainless steel tank. The wine remains sur lie until we bottle without fining or filtration early the next year.

The Numbers:

Harvest date: September 10

pH: 3.2

Brix: 21.8

ABV: 11.92