



Ancient Vines, Sandy Soil, Meticulous Farming: 2020 Sandy Lane Vineyard Red Blend

**94 Points
Editor's Choice
Wine Enthusiast**

This bold, complex, and distinctive red blend is produced from vines planted in the 1880's to the dry farmed and windswept vineyard of Sandy Lane. Rooted to sandy soil in the town of Oakley, this extraordinary site has been farmed by the Gonsalves family since the 1930's, and produces vibrant wines with tremendous complexity and stunning purity of fruit. 44% Carignan, 22% Mataro, 18% Zinfandel, 16% Petite Sirah.

While 2020 was a difficult vintage for Napa, we were blessed to have harvested fruit from the Sandy Lane Vineyard without impact from the fires. Not only did we harvest in August, a day after when the first fire broke, but Oakley was well out of the smoke path at the time. The fruit comes from a mix of ancient vines of 4 varietals, which are 50 to 100 years old, and planted to sandy soils. The vineyard is dry farmed, and the roots run deep to the water table of the nearby San Francisco Bay delta.

Once in the winery, Winemaker Kale Anderson fermented the varieties separately. All fruit was optically sorted, cold soaked, fermented to dryness, and aged 18 months in oak, 20% new. Once dry, we blend the varietals to maximize complexity, purity of fruit, and structural approachability.

The result is a gorgeous red blend that is brimming with ripe berry fruit, savory complexity, silky texture, and refreshing acidity. It displays the unique characteristics of this sun-soaked old vine vineyard and is utterly delicious.

