



LEO STEEN 2009 CALPELLA RED TABLE WINE

RELEASE DATE

JANUARY 2011

PRODUCTION

240 cases of 750 ml

VINEYARD

My search for intriguing red grapes led me to the old vineyards of Mendocino County, where Italian immigrants planted beloved varietals many decades ago. In a town called Calpella, I found Testa Vineyards, with its 50- to 60-year-old Carignane and Petite Sirah vines planted on St. George rootstock. This beautiful, family-run vineyard is CCOF Certified Organic, and the vines are head-pruned and lightly irrigated from an onsite pond. Grown in the region's extreme climate, with hot days and chilly nights, the fruit from Testa Vineyard is something special. It inspired me to create my Calpella Red Table Wine—a blend that is both rustic and engaging, with beautiful red fruit notes enhanced by enlivening acidity.

HARVEST

Due to the nature of the vintage and the vine age of Testa Vineyard, our debut Calpella harvest came in with relatively low yields of small, concentrated berries in October.

FERMENTATION

Co-fermented a field blend of 66% Carignane and 34% Petite Sirah in manual open-top tanks (90% whole berries, the remainder whole cluster to add complexity). Applied traditional pigeage with the use of native yeast.

CELLAR NOTES

Aged in 25% new French oak, the rest in large-format puncheons. Nine months total in oak. Bottled in June 2010 without fining or filtration.

TECHNICAL NOTES

Alcohol: 13.9

pH: 3.81

Total acid: 6.0 g/l

Malolactic fermentation: Complete

TASTING NOTES

From its deep, saturated ruby color to its inviting aromas of dark cherry, kirsch, blueberry, smoke and flowers, there is a wild robustness to this wine. On the palate, wild cherries mingle with rustic layers of leather and earth. Coarse tannins and excellent acidity make this a fantastic food wine.

VISION

Calpella is made by my own hand in small lots using gentle, traditional winemaking techniques. In the spectrum of California winemaking, it is crafted at a lower alcohol, with modest new oak. Though it offers rich and rustic fruit flavors, the unique climate of the vineyard also ensures excellent acidity—a key component in all of my wines. A great by-the-glass discovery!