

2022 LA CUADRILLA

Sonoma Valley, Sonoma County

WINEMAKING TEAM COLLABORATION

VINTAGE NOTES

The first half of the 2022 growing season in Sonoma was ideal, with plenty of early season rains and moderate temperatures throughout the spring and early summer. As the summer progressed, so did the heat, with multiple heat events intensifying as we progressed towards a multi-day heat spike around Labor Day. Thankfully, our organically farmed vines were prepared for this. With a deep connection to their surroundings through our holistic farming practices, these vines know when to shut down and save their reserves. Ultimately, the 2022 growing season ended with spectacular quality and lower quantity, which will lead to more concentrated reds and fuller bodied whites.

VINEYARD INFORMATION

La Cuadrilla is crafted with fruit sourced from the Bundschu family's Regenerative Organic Certified and 165+ year-old Estate Vineyard wrapping around the southwest slopes of the Mayacamas Mountains. At 800 feet of elevation the terrain features steep, southwest-facing hillsides of shallow, rocky soils of volcanic ash. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration while retaining vibrant structure. A portion is sourced from warmer vineyard sites in Sonoma Valley to add lushness to the mid-palate.

TASTING NOTES

Predominantly composed of Merlot, La Cuadrilla (meaning the crew in Spanish) is a masterpiece red blend with sweeter notes of cherry, plum and a zing of pepper. It is a result of collaboration by all our winemaking team. Any winemaker will admit that they are only as good as the team in the cellar, and we think our team is the best in the biz. Cellar lead, Carlos Guzman said "I think the best part of making La Cuadrilla is everybody getting together and hearing everyone's ideas. We all have different palates, but we all met in the middle to create a smooth drinking wine."



COMPOSITION

46% Merlot, 32% Cabernet Franc, 18% Petite Sirah, 2% Zinfandel, 2% Cabernet Sauvignon

WINEMAKING

3-to-5 day cold soak
Extraction through gentle pump-overs
Weekly batonnage during the native malolactic fermentation

ALC / PH / ACID

Alc: 14.5%
pH: 3.71
TA: 5.8 g/L

COOPERAGE

100% French Oak, 40% New

SONG PAIRING'

"What's His Name" by Thee Sinseers

PRODUCTION

1,782 cases

PRICE

\$45.00

CELLAR TEAM

Alfonso, Carlos, Norma, Francisco, Carlos, Violeta, Emmanuel, Luies