
TRAIL MARKER WINE CO.

2021 Santa Cruz Mountains AVA Chardonnay



Appearance: golden apple flesh	Clones: Mount Eden & Dijon
Aroma: lime juice, mustard seed, clotted cream	Harvest Brix: 19.8° - 21.1°
Palate: wet stone, fresh cut pear, acacia	Harvest Date: 9/8 - 10/3
Body: light (+)	Bottling Date: 1/20/2023
Food Pairings: ricotta gnocchi, shrimp scampi, Zuni roast chicken	Cases Bottled: 480
	Total acidity: 6.85
	Alcohol By Volume: 13.1%

2021 HARVEST NOTES

The diseased vines, dry farming and steep grade yield the smallest amount of fruit per vine which means harvest always takes longer than at any other site we grow wine grapes. Luckily, the early Autumn Corralitos fog rarely burns off before noon, meaning even at a snails pace, we have the fruit safely hand harvested and on its way to the cellar before the sun ever peaks out.

WINEMAKING NOTES

The fruit was night picked, whole cluster pressed and left without sulfur additions to purposely oxidize. Native primary and secondary fermentation occurred in neutral oak puncheons, then aged sur lees for 10 Months in oak and then another 6 months in stainless steel. Bottled sans filtration or fining on January 20th 2023.

SCM AVA VINEYARDS

This appellation blend is an even mix of Chapel & Quink Vineyards. Quink vineyard is one of the original Chardonnay sites in the SCM, seated at approximately 800 ft above sea level and in certain corners of the vineyard you can glimpse the waves of the Pacific. The uplift, Nisene soils are comprised of eroded sandstone and shale resembling coarse, white sand. The site was purposely planted to original Mt. Eden clippings, resulting in teeny, tiny clusters and the latest harvest of any site we work with, despite low brix. Just outside of Scott's Valley, the Chapel vineyard is a dry farmed site that has been well tended by the Bruzzone family for 20 years.

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2021 Santa Cruz Mountains AVA Pinot Noir



Appearance: deep ruby	Clones: 115, 667, 777
Aroma: hibiscus tea, dried raspberry, freshly grated nutmeg	Harvest Brix: 21° - 23°
Palate: late season boysenberry, black pepper, talc	Harvest Date: 9/16 - 10/2
Body: fine tannin & bright acid	Bottling Date: 7/5/2022
Food Pairings: mushroom larb, salmon skin hand roll, aged parm	Cases Bottled: 392
	Total acidity: 6.1
	Alcohol By Volume: 13.3%

SCM AVA VINEYARDS

Sourcing for this appellation blend comes from Saveria Vineyard as well as the Quink Vineyard. Saveria is regularly harvested a full month after most of the Sonoma Coast and Russian River areas. Each vineyard is meticulously farmed by superstar viticulturist Prudy Fox. The alluvial fan soil of shale and deep eroded sandstone make for fantastic drainage and precious little fruit per vine. The resulting wines are ones of balance and energy that make me rethink what's possible in California Pinot Noir.

WINEMAKING NOTES

All the fruit was picked at first light and transported via reefer truck to the winery where it was sorted before being transferred to open top tanks with 66% whole cluster. After a 4 to 5 day cold soak, all lots underwent native fermentation. A blend of punch-downs and pump-overs occurred for 2 weeks until the dry wine was pressed to a blend of neutral and 20% new French barrels where it aged of 10 months. Bottled sans filtration or fining on July 5th, 2022.

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2022 Bartolomei Vineyard rosé of Carignan
Mendocino AVA



Appearance: translucent neon red
Aroma: strawberries & sea salt
Palate: clementine zest
Body: light (+)
Food Pairings: summer rolls, crab
tostadas, spring veggie risotto

Brix @ Harvest: 20.7
Harvest Date: 9/10 & 10/8
Bottling Date: 1/20/2023
Cases Bottled: 480
Alcohol By Volume: 12.8%

BARTOLOMEI VINEYARD

This iron rich, dry riverbed is exactly the place one dreams of for growing Carignan: dry, hot and rocky. These head-trained vines have been dry-farmed since they were planted in the 1930s and '40s by the Bartolomei family. A slight grade to this site ensures great drainage and a beautiful, complex and mineral driven rosé.

WINEMAKING NOTES

The lion's share of this wine was fermented in stainless steel. To round out the flavors and the common reductive qualities of steel ferments, we spontaneously fermented two very neutral, 600L French puncheons. A very cold, and slow fermentation resulted in a completely dry and beautiful wine.

2022 HARVEST NOTES

The drought hit the Talmadge area of Mendocino particularly hard. Yields at Bartolomei were down 60% from the previous year. The resulting clusters packed a punch of flavor and acidity. After a brutal chunk of heat, the 100° days finally broke the first week of September. The vines, with their 70-year-old, dry farmed root system were able to get a little drink of water, shake off any ill effects and we harvested between two cold mornings on September 10th & October 8th.

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2022 "KID SISTER" Blaufrankisch
Mokelumne Glen Vineyard LODI AVA



Appearance: light maroon
Aroma: black cherry, Provence herbs
Palate: dried lavender, talc
Body: light, drying tannins
Food Pairings: Goat cheddar
grilled cheese, bresaola &
arugula, beet tatziki

Brix @ Harvest: 20.7
Harvest Date: 8/10/22
Bottling Date: 1/20/2023
Cases Bottled: 111
Alcohol By Volume: 11.9%

2022 HARVEST NOTES

The 2022 harvest was fast and furious in the Santa Cruz Mountains but at Mokelumne Glen, it was like clockwork. We picked all the fruit we take from the vineyard on 8/10, just as we did in 2021 and 2020. Historically, we've always harvested within the first two weeks of August at this vineyard.

WINEMAKING NOTES

The Mokelumne Glen wines are our most natural of the Trail Marker library. The wines see almost no sulfur, are bottled young and are meant to be drunk fresh. Spontaneous, ambient fermentation and aged in neutral French oak for less than 6 months.

MOKELUMNE GLEN VINEYARD

The Mokelumne Glen Vineyard is a labor of love. Tended to by the Koth family, this vineyard was once all run-of-the-mill varietals (e.g. Cab Sauv, Sauv Blanc, etc.) until Bob Koth, the family patriarch, had an "AHA" moment in the late 80s while visiting his daughter who was studying abroad in what was then West Berlin. Bob tried several Rieslings & Blaufrankischs & Zweigelts, oh my! and thought they could grow well out on his patch of the world in Lodi, CA. He returned home to realize that actually finding these varietals stateside may be a little more difficult (especially 4 decades ago), so he struck up a partnership with UC Davis and began planting a couple rows each of nearly every German & Austrian varietal known to man. Now, the vineyard resembles something of a rare library, with over two dozen different varietals.

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2022 "KID SISTER" Kerner
Mokelumne Glen Vineyard Lodi AVA



Appearance: translucent hay
Aroma: lemon zest, ramen broth
Palate: apple compote, apricot pit
Body: mineral, savory, high acid
Food Pairings: corn-tomato relish, scallop crudo, pimento cheese dip

Brix @ Harvest: 21
Harvest Date: 8/10/22
Bottling Date: 1/20/2023
Cases Bottled: 72
Alcohol By Volume: 12.2%

2022 HARVEST NOTES

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2022 "KID SISTER" Zweigelt
Mokelumne Glen Vineyard LODI AVA



Appearance: translucent magenta
Aroma: orange peel & strawberries
Palate: raspberry puree, raw cacao
Body: slight effervescence,
light, drying tannins
Food Pairings: Ricotta & spinach
raviolo, Italian cold cut grinder

Brix @ Harvest: 20
Harvest Date: 8/10/22
Bottling Date: 1/20/2023
Cases Bottled: 111
Alcohol By Volume: 12.5%

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