

LINNE CALODO

The Linne Calodo Experience Fall Newsletter - 2009

harvest is just a wonderful time of the year...

I cannot hold back my excitement and curiosity for what the new vintage will be like. How will the grapes ripen? Will the picks go smoothly? What will the flavors be like? Will the acids and tannins be appropriate? How is the color? Is the weather too hot, too cold, or just right? How will the fermentations progress? Will the fruit need to be harvested all at once or will our picks drag out until Thanksgiving? Soon enough, I will have all the answers to these questions and can check off another year of grape growing and winemaking. Then comes a personal evaluation of what I did and what the outcome will be for each wine - What did I learn? How will I make changes for future vintages? Did I pick too early, too late, or just right? The luxury in my style of winemaking is that after we have harvested there is still the opportunity to blend. Much in the same way that a chef is capable of eliciting extraordinary flavors through a combination of spices, herbs, sugars, acids and oils, I look for combinations that stir the mind's interest and excite the taste buds.

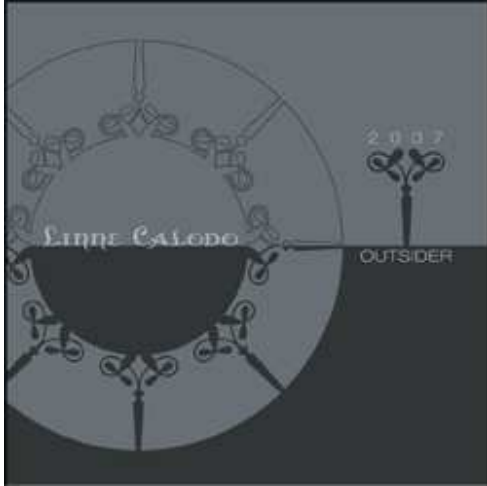
So, here is a little insight into the way my mind works during harvest. First and foremost, I need to have a selection vineyard plantings containing each of the varieties I use in blending (each vineyard planting is called a block).

Reading the label on any of our wines, you may notice that the percentages seem similar. The big difference among them, however, is each vineyard's location. Syrah from a ranch that is two miles to the east of our facility will have different texture and feel than Syrah from a mile North or a mile West. Not only will the vineyard location dictate the flavor, but the grapes' clonal selection will dictate berry size, flavor, color, and texture. Currently, I harvest from nine vineyard blocks of Syrah, four blocks of Grenache, four blocks of Mourvedre, eight blocks of Zinfandel, and one block of Petite Sirah. Once I have the fruit, it is time to destem the berries and ferment the juice. I create approximately 45 separate fermentations from all of the blocks from which I source fruit. Upon completion of fermentation, they are fractionately pressed directly into 125 barrels. The term 'fractionately pressed' refers to separating the fermentation juice into three levels of concentration. The juice that is first pulled away from the grape seed and skins is called "free run" juice. "First press medium press" is the name given to the juices that race out of the skins while only gently pressing the grapes. "Heavy press" is the final juice that is extracted from the grapes with the most pressure. So if I have 125 barrels total, 50 will be free run, 50 will be first press-medium press, and 25 will be heavy press. The free run barrels are lush, soft and fruit driven, the first press wines are dark and mildly more tannic, and the heavy press wines can be stinky (reductive), tannic, earthy and lean. These are the building blocks of all the wines that I produce at Linne Calodo, from Sticks and Stones to Slacker.

In the Fall shipment for 2009, you are receiving two bottles of **2007 Nemesis**, two bottles of **2007 Slacker** and two bottles of **2007 Outsider**. When consuming Linne Calodo wines, start the bottle at 55-58 degrees F. This is the temperature that we store our wines and the temperature at which I blend. The journey begins as the cork is pulled and should slowly evolve as the temperature climbs.

Cheers and have fun! - Matt

LC EXPERIENCE FALL ALLOCATION:



2007 Outsider

75% Zinfandel, 21% Syrah, 4% Mourvèdre

The 2007 Outsider is loaded with fruit and is, in one word, delicious. I have always viewed the Outsider as being different from the other wines I produce and I am not sure why - the name just fits. Flavors of raspberry, pomegranate, and black cherry all come to mind as the wine sifts its way through your palate. Aged in 30% new American Oak, these charcoaled barrels both enhance the aroma and mouthfeel making the wine almost a meal on its own. The heavy body of this wine makes me recommend that you consume within the next five years.



2007 Nemesis

82% Syrah, 12% Mourvèdre, 6% Grenache

As always, the Nemesis is a Syrah-based blend and quite the experience. Weighing in at 80% Syrah, 15% Mourvedre and 5% Grenache, this wine is always a joy to make. Nemesis features a striking, deep reddish purple in color with aromatics of blueberry cheesecake and hints of tar, coating the mouth with a sensory explosion that screams out boysenberry, cola, and fresh roasted meat. As great as the wine is today, I feel it will age gracefully over the next eight years.



2007 Slacker

68% Syrah, 16% Grenache, 16% Mourvèdre

At first opening, the wine will seem slightly closed, but give it a little time to open up and let the fireworks begin. Big, lush and black with a dusty yet savory mouthfeel, the Slacker will not disappoint. An underdog by choice that rises to the occasion. Drink now through 2012.

Solomillo de Cerdo Adobado

Orange and Honey Marinated Pork Loin - Serves Four

One 2 1/2 lb pork loin
2 cloves garlic
Juice of 5 valencia oranges
1 Tbs rosemary honey or other aromatic honey (or add a small bruised sprig of rosemary in marinade if you can't find good honey)
Sea salt
Pepper
Olive oil

Salt and pepper loins and let rest for 20 minutes. Brown garlic in a dry pan. Crush cloves in a mortar and pestle; combine with orange juice and honey in a small bowl.

Place loins and marinade in Ziploc bag for 6 hours or up to overnight.

Remove and pat loin dry with paper towels. Lightly salt, pepper and rub loin with olive oil.

Heat grill to medium. Grill, baste and turn every 15 minutes. Brown outside and remove when internal

temperature is 150F. Remove and let rest for 10 minutes.

Pour marinade into a sauce pan, remove rosemary sprig and reduce to a syrup over medium heat.

Thinly slice loin on the bias and drizzle sauce over to serve.

Enjoy with 2007 Outsider!

~ Ron

Facebook fan and LC

Experience member since 2007

A Note From Mark:

Reality shows! Are there enough of them on tv, or what? Shows like *Yell At Me While I Cook!* or *I'm Doing A Sit-Up This Year!* or, my favorite, *I'm A Slob, So Clean My House But Don't Be Critical Of Me!*

There are plenty of reality shows, yet only a few have featured winemaking. I lose sleep over this fact but I understand the reasons. The difficulty of doing a good, watchable winemaking show comes from the simple fact that the process is a long one, not entirely suited to television. First, winemaking starts with farming, and farming takes a lot of one's time. Matt, Roseanne, and crew spend hundreds of hours patrolling, pruning, and harvesting vineyards. Next, in the cellar, even more hours are

logged, with any number of chores and decisions bearing results on the wines many months later. By the time the wine's in bottle, almost two years have passed, much too long for the viewer's 'internet'-addled attention span. Remember, the longest video clip on YouTube is, like, twelve seconds. But if ever another network comes along and tries to capture the amazing adventure that is winemaking, I suggest a few more premises and titles:

F-R-I-E-N-D-S...with Wine

Six friends who work in wine country. Two of the friends are closely related but, oddly, nobody is ever weirded out by how much time they spend together.

Wine Swap!

Two wineries swap winemakers – hilarity ferments!

55 Degrees Cold Case

Boozy detectives with unprecedented cell phone coverage in wine country search for missing bottles.

So You Think You Can Dance and Blend?

Winemakers dance and blend their way to stardom. Denim overalls make a comeback.

Planet Grape

A 20 hour documentary about winemakers from all over the world. Shot in super-high-def, the program will constantly remind viewers that their TV's resolution could be better.