

# IN MY DREAMS 2022

*The dream at Linne Calodo since day one was to create a sustainable agricultural model that would stand the test of time. This set my mind wandering to ancient Old World wine regions with similar climates and resources to Paso Robles, which led me to the arid high deserts of Spain—where Tempranillo and Garnacha predominate. I planted these grapes on our own estate, and this blend is their testament. What's old is new again.*



Matt Trevisan; Farmer, Winemaker, Proprietor



Tempranillo 42% | Grenache 27%  
Carignan 10% | Mourvèdre 9%  
Graciano 8% | Tannat 4%  
Alcohol: 15.5%  
450 cases produced  
\$95 / bottle  
*Willow Creek District  
Paso Robles, Ca*

## TASTING NOTES

A wine that storms the senses with rustic aromas of wild cherry, graham cracker and garrigue. Juicy and seamless with dark red fruits and notes of clove spice, cedar and mocha. Plump textures expand into a flashy, energetic finish.

## VINEYARDS

The 2022 In My Dreams comes from our three estate vineyards in the Willow Creek District: Linne Calodo, Stonethrower and Oakdale. The Grenache component hails predominantly from Oakdale's La Casa and Mid blocks with an assist from Stonethrower's Northstar and 814 blocks—which all produce a round, brambly Grenache character that plays perfectly with the Tempranillo's dusty, earthy profile. The Tempranillo comes from the Oakdale and Linne Calodo estates, which are both planted to calcareous Linne Calodo soils. The other supporting varieties come from a selection of blocks across all three estate vineyards, including Mourvèdre from the Pocket Change block at Stonethrower and Grenache from the La Casa and Mid blocks at Oakdale.

## VITICULTURE

Dry-farmed (*Grenache, Carignan*) and deficit-irrigated (*Tempranillo, Graciano, Mourvèdre and Tannat*). Nature-positive viticulture emphasizing biodiversity, native lifeforms and species coexistence by way of no-till, permaculture and polyculture practices. Agricultural floor managed through careful plant selection via hand-removal, mowing and grazing. Soil health managed through mulching, organic compost additions and animal grazing, including 48 head of sheep. All viticulture performed by full-time, in-house Linne Calodo vineyard team.

## FERMENTATION

Three-day average cold soak. Native yeast fermentation. Fermented in four-ton concrete (*Grenache*) and two-ton open-top stainless steel (*Tempranillo and other varieties*). Alternating daily pigéage (*punchdowns*) on all varieties. Extended maceration ranging from 21 to 30 days.

## BLENDING & AGING

Pressed into oak foudres and small French oak barriques. Blend assembled at the beginning of March following harvest. Blend returned to 3,000-liter oak foudre and 228-liter American oak barriques (22% *total new oak*) for maturation. Total aging: 18 months.

## BOTTLING

Racked for clarity, low sulfur additions, unfinned and unfiltered. No acidulation or manipulation.