

LEVEL HEADED 2021

“After adding French oak foudres to our cellar starting in 2011, I became fascinated by how our wines matured more slowly and differently in these large wooden tanks compared to standard barrels. In 2019 I finally took a breath, sat back and decided to watch the beauty that evolves from aging a wine longer in one of these foudres. Cellaring a wine in wood for three years isn’t an efficient business practice—but sometimes it takes a level head to go against the grain and chase the dream.”



Matt Trevisan; Farmer, Winemaker, Proprietor



Grenache 85% | Syrah 8%
Mourvèdre 7%
Alcohol: 15.2%
480 cases produced
\$95 / bottle
*Willow Creek District
Paso Robles, Ca*

TASTING NOTES

An ultra-limited concept wine from Linne Calodo. Luscious aromas of plum and fruit leather with dried violet, cardamom and cherry notes. The palate is flush with strawberry, blue fruit and blackberry seed flavors wrapped around creamy mid-palate textures. Vivid acidity endures into a finish that displays profound stature and structure.

VINEYARDS

The 2021 Level Headed comes predominantly from the Gabbi’s Block at our estate Stonethrower vineyard, located just 10 miles from the ocean at an elevation of 1,350 feet. Gabbi’s Block is a steep northeast facing block that terminates along an exposed hilltop. Due to its orientation and aspect, the slope catches an abundance of gentle morning sun that tapers in the afternoon, providing a base of vividly structured Grenache. The hilltop sees more intense afternoon sun exposure that layers richer, riper tones into the mix. The slope is 40 percent at its steepest, and yields are naturally very low. In the final blend, this primary Grenache lot is complemented by Northstar Block Grenache, Backside Block Syrah and Mourvèdre, all from Stonethrower Vineyard.

VITICULTURE

Dry-farmed (*Grenache*) and deficit irrigated (*Syrah, Mourvèdre*). Nature-positive viticulture emphasizing biodiversity, native lifeforms and species coexistence by way of no-till, permaculture and polyculture practices. Agricultural floor is managed through careful plant selection via hand-removal, mowing and grazing. Soil health is 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. Thirty percent whole-cluster fermented (*Grenache*). Fermented in four-ton concrete cubes for natural temperature modulation. Alternating daily pigéage (*punchdowns*) on Grenache and de la stage (*rack and return*) on Syrah and Mourvèdre by hand. Extended maceration of 21 to 30 days. Fractionally basket pressed.

BLENDING & AGING

The Grenache was pressed into 2,250-liter French oak foudres and blended with the Syrah and Mourvèdre lots the following March, which brought enhanced width and body to the Grenache. The blend was then returned to foudres for the duration of extended maturation. Total aging: 29 months. The wine exhibits a unique sense of style and dimension that could only come from this aging treatment.

BOTTLING

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