

STICKS & STONES 2023

Sticks and Stones is our ballad to Grenache, and to our mindset as a blending house. It's the idea of taking the bright flavors and luscious acidity of our best Grenache barrels, then lengthening them out with complements of Syrah and Mourvèdre. It blurs the dividing line between a varietal wine and a showcase blend—essentially a Grenache done the Linne Calodo way.



Matt Trevisan; Farmer, Winemaker, Proprietor



Grenache 80% | Syrah 11% | Mourvèdre 9%
Alcohol: 15.5%
456 cases produced
\$95 / bottle

*Willow Creek District
Paso Robles, Ca*

TASTING NOTES

Dimensional aromas of lavender, sage, dried strawberry, graphite and potpourri. Sleek textures with creamy dimension, flooding the mouth with plum, blueberry, raspberry, garrigue and French vanilla. Notes of pink peppercorn spice drive into a silky, energetic finish.

VINEYARDS

The Grenache comes from the hilltops of select blocks at the Linne Calodo, Stonethrower and Oakdale estates—collectively the cream of the Grenache crop, drawing from the best positions, clones and exposures. Each estate resides less than a dozen miles from the Pacific Ocean at elevations exceeding 1,000 feet. The Syrah comes from the Bandit and Backside blocks at Stonethrower. Each of these blocks yields high-toned Syrahs that accentuate the raciness of the Grenache, all while slowing it down and anchoring the midpalate. The Mourvèdre pick from Stonethrower's Backside Block extends the mouthfeel with an earthy dimension.

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. The 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. Twenty-five percent whole-cluster pressed (*Grenache*) for enhanced mouthfeel. Fermented in four-ton concrete and two-ton open-top stainless steel. Alternating daily pigéage (*punchdowns*) on Grenache and Mourvèdre and de la stage (*rack and return*) on Syrah by hand. Fractionally basket pressed.

BLENDING & AGING

Pressed into oak foudres and small French oak barriques. Blend assembled at the end of February following harvest. Blend returned to one 2,250-liter foudre and 265-liter French oak barrels (30% total new oak) for maturation. Total aging: 17 months.

BOTTLING

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