

CHERRY RED 2023

“Elmer and Mary Cherry planted their tiny head-trained, dry-farmed Zinfandel vineyard in 1977. I began farming and making wine from this vineyard on a handshake basis starting in 1998. The slopes are steep and tricky; the yields are ridiculously low; and the fruit is loaded with classic Paso Robles character. Working with the Cherry family for all of these years has been one of my greatest privileges as a winemaker.”



Matt Trevisan; Farmer, Winemaker, Proprietor



Zinfandel 60% | Syrah 27%
Mourvèdre 13%
Alcohol: 15.2%
480 cases produced
\$98 / bottle
*Willow Creek District
Paso Robles, Ca*

TASTING NOTES

Aromatic notes of violet, plum, hickory, molasses, cinnamon, and clove rise from the glass with layered warmth and depth. The palate reveals muddled Bing cherry, boysenberry, cardamom, and subtle rosemary, carried through by a lingering tannic structure.

VINEYARDS

Cherry Vineyard spans 2.5 acres on slopes reaching up to 40 degrees in the Willow Creek District. The goblet-style vines are nearly 50 years old and yield just a half-ton per acre. Every trick in the book is employed to hand-pick these grapes and wheel them out safely. Nothing is easy here, and that is the point. The fruit makes it all worth it with its cherry-forward flavors, bright acidity and dry-farmed character—a fitting homage to the heritage variety of Paso Robles. Into this mix we add Syrah and Mourvèdre from the Linne Calodo estate; Carignan from the Stonethrower estate; and Tempranillo from Oakdale Vineyard. Collectively, these varieties draw out the best in the Cherry Vineyard Zinfandel. Additionally, the wine gains a touch of aromatic “mágico” from a small unmeasured complement of old vine Chenin Blanc at Cherry Vineyard, which is field picked and co-fermented with the Zinfandel.

VITICULTURE

Nature-positive viticulture emphasizing biodiversity, native lifeforms and species coexistence by way of spading and polyculture practices. Soil health managed through mulching and organic compost additions. All viticulture performed by full-time, in-house Linne Calodo vineyard team.

FERMENTATION

Three-day cold soak. Native yeast fermentation. Whole berry fermented in open-top 1.5 and 2-ton fermenters. Daily punchdowns on Zinfandel over an average fermentation period of 21 days. Pressed directly to barrels and pre-blended with small toppings of Mourvèdre and Syrah to help finish out primary fermentation in the barrel.

“Not conventional winemaking whatsoever.” —Matt Trevisan

BLENDING & AGING

Blend assembled in March following harvest. Blend returned to 500-liter puncheons and 265-liter American oak barrels (20% total new oak) for maturation. Total aging: 17 months.

BOTTLING

Racked for clarity, low sulfur additions, unfiltered and unfiltered.