

TURLEY



2023 TURLEY "BECHTHOLD VINEYARD" CINSAULT, LODI

HISTORY

Planted in 1885, this Cinsault vineyard is certainly the oldest of its kind in the United States, and perhaps even the oldest Cinsault in the world! A light-bodied red grape, Cinsault (pronounced SAHN-so) is usually found in the south of France as a component of Châteauneuf-du-Pape in the Rhône Valley, or consumed as rosé in Provence. The Bechthold Vineyard vines are gnarly, head-trained, and dry-farmed in deep, sandy soils. They're also ungrafted, meaning they remain on their original vitis vinifera roots that were first planted 136 years ago, a phenomenon nearly impossible to replicate today. The wine is light-bodied with fresh, high acidity, almost akin to a Gamay or a very light Pinot Noir. It's fermented using only natural yeasts and aged in 100% used French oak.

TASTING NOTES

Hailing from the oldest Cinsault vines in existence, planted 1886, this wine is as delicious as it is historically significant. Pure, perfumed red fruits including snappy red cherry, crisp plum skin, and plump pomegranate. Mouthwatering, vivacious, and seriously refreshing; the perfect light summer red for cooked seafood and crudo alike, especially with a slight chill. A testament to the nearly 140-year-old vines and their pedigree. Drink now at 50° - 55 °F.

AVA: Lodi

Sub-AVA: Mokelumne River

Soil: Sandy Loam

Planted: 1886

Varieties: Cinsault

Viticulture: Head-trained, ungrafted, dry-farmed, hand harvested

Fermentation: Native yeast

Barrels: 100% used French oak

Ageing: 7 months in barrel

Bottled unfinned

First Turley Vintage: 2008

Alcohol: 12%

Serving Temp: 50 -55°F

Release: Summer 2024

