



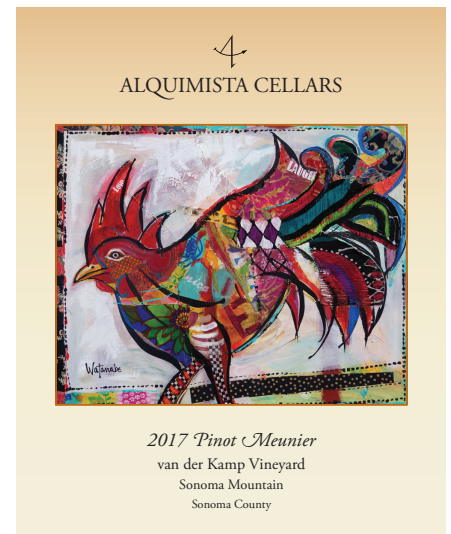
ALQUIMISTA CELLARS

Vintage 2017 van der Kamp Vineyard Pinot Meunier - Sonoma Mountain - Sonoma County

The 2017 vintage is defined by one major event: wildfire. We picked our Pinot Meunier October 6th, just two days before the fires broke out and very nearly consumed this second oldest Pinot vineyard in Sonoma County. Ringed on three sides by fire and with neighbors' homes damaged or destroyed, the Karma of this ancient Native American spiritual site held.

Planted on the north slope of the old volcano as a sparkling wine vineyard in the 1950s, the cross-breezes from both the Petaluma Gap immediately to the west and the San Pablo Bay to the south ensure slow, steady ripening. With its whitish-leaf appearance from a distance due to an increase of reflective plant-hairs on the leaves and almost always used in sparkling wine production, the van der Kamp family farms this block meticulously and decidedly for production as a table wine.

Before the fires, the harvest was kicked off by a record heat spell the first weekend of September. The vines made it five weeks past this due to the high-altitude coolness and picked at 22.8 Brix directly as whole-cluster into a 1.5-ton open-top fermenter in the back of our pickup truck. The clusters were fermented with carbonic maceration, only treading on the top of the grapes twice daily to keep the juice tricking down through the whole cluster mass, no punch-downs! When the berries started popping like bubble-wrap under our feet, we knew it was time to press. Since the grapes were whole-cluster, the press juice was only 14 Brix (about 1/3 through fermentation) and finished directly as juice in three neutral barrels, with the settled yeast lees stirred bi-weekly for six weeks and then monthly, yielding an almost rosé color. Aromas & flavors are playful and ebullient.



Label artwork by Carole Rae Watanabe
<https://www.artfully.com>

Technical Data

- **Appellation:** Sonoma Mountain
- **Clones:** Heritage "Horn" clone
- **Fermentation:** 100% whole-cluster Carbonic Maceration
- **Barrel Aging:** 8 months in neutral oak barrels *sur lies*
- **Production:** 67 Cases, \$54 per bottle, retail
- **Analysis**
 - **Alcohol:** 13.49%
 - **pH:** 3.86
 - **TA:** 6.48 g/L