



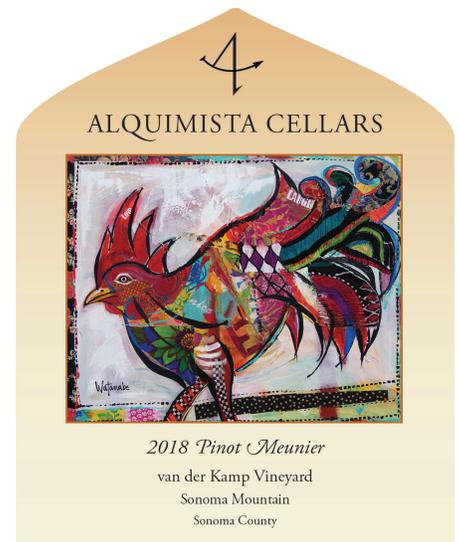
ALQUIMISTA CELLARS

Vintage 2018 van der Kamp Vineyard Pinot Meunier - Sonoma Mountain - Sonoma County

2018 was a near-perfect vintage, with mild weather throughout the growing season and a slightly larger-than-average crop. Offering relief after the 2017 fires, conditions allowed for slow ripening in this jewel vineyard of Sonoma Mountain.

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.

Flowering arrived as if on cue and the summer breezes kept the grapes on an even ripening course. Due to the high-altitude coolness, our family members picked at 22.9 Brix directly as whole-cluster into a 1.5-ton open-top stainless steel fermentation tank in the bed 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 4 neutral barrels, with the settled yeast lees stirred bi-weekly for 6 weeks and then monthly. 8% Pinot noir was blended in just before bottling without fining.



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

Technical Data

- **Appellation:** Sonoma Mountain
- **Clones:** Heritage "Horn" clone
- **Fermentation:** 92% whole-cluster Carbonic Maceration for Meunier w/ 8% Pinot noir
- **Barrel Aging:** 7 months in neutral oak barrels *sur lies*
- **Production:** 96 Cases, \$54 per bottle, retail
- **Analysis**
 - **Alcohol:** 13.6%
 - **pH:** 3.82
 - **TA:** 6.22 g/L