



# ALQUIMISTA CELLARS

## FIVE THINGS TO KNOW ABOUT US

**Our Background shows a long history of working passionately with high-end labels; the team of growers and wine folk first assembled by Greg La Follette beginning with Hartford that put Flowers and Tandem on the map.**

- UC Davis trained for “speaking the language of the vine and wine”.
- Worked in the industry under masters such as Tchelistcheff and Kongsgaard.
- Brought skills to a fine hone as pioneers in the challenging “true” Sonoma Coast.
- We have now hung our own shingle with growers, some of whom have worked with Greg La Follette for decades.

**Our Vineyard Sources are stable, long-term relationships spanning several labels.**

- We work closely with our growers’ vineyard management to cultivate expression of terroir.
- We helped plant several of these vineyards and assisted in ascending their reputation:
  - \* *Van der Kamp*: we camped out at their doorstep until they agreed to give us grapes. Have provided them with much of the new bud wood for planting this top-of-the-mountain site.
  - \* *Lorenzo Vineyard*: when we first took grapes into La Crema, they were lost in CA or county programs of indifferent producers. Now it’s a who’s who of exciting labels, and we still use the fruit 25 years later!
  - \* *Manchester Ridge*: 2200’ high and the ridge overlooking the Mendocino coast, extreme winegrowing has yielded “best red wine in America” at the AFWC for Greg
  - \* *Haiku Vineyard*: Mary Fetzer’s son Tyler came from the Silicon Valley to don a farmer’s cap as we mentored him in his first years transitioning from IT to AG

**Our Focus is fixed on quality achieved through passion and dedication to our craft.**

- *Terroir*: our single-vineyard designates express the unique voice of each site. Six Pinots and four Chardonnays, each different from the next.
- *Mouthfeel*: each vineyard designate offers different flavor and aroma profiles, but the thread of continuity is the rich, powerful yet elegant texture in each glass of Alquimista. Greg did his postgraduate work at UCD on “mouthfeel”.
- *Deliciousness*: our AVA wines express this best. 180 degrees from terroir, these wine are about deliciousness and who wins the “first empty glass” contest.

**Our Techniques: ages-old Burgundian approaches using best current knowledge combined with winegrowing passion.**

- Vineyard: “THE PROCESS IS ONE” means we make wine through the vineyard. We employ sustainable agricultural practices through balanced vine management and foster the dialogue between vine and wine, creation and interpretation.
- Winery: we employ a holistic approach to winegrowing, the knowledge of which has been gained over many years and uses the following principles:
  - \* Native/feral yeast and malolactic fermentations.
  - \* Passive oxidation of juice reduces bitterness, decreases the use of SO2 and fining, enhances mouth feel and texture and provides a rich, deep color that is stable over time.
  - \* “Pushing the envelope” means we do not practice safe winemaking techniques – we strive for exciting wines that are unfiltered and un-fined. Our wines may form sediment or may not be brilliantly clear, but they are alive and will evolve over time in both glass and bottle.

Get an intimate, insider’s view of Alquimista Cellars by viewing our website [www.alquimistacellars.com](http://www.alquimistacellars.com) and joining our “Inner Circle” wine club to get exclusive invites to upcoming events and vineyard tours.

**Our Commitment : Wine IS our life!**

- We have now given most of our adult lives to our craft. We have always been about wine – it was never a hobby or a fun investment for dollars earned in other fields. Every nickel we have is devoted to this consuming endeavor.
- We believe in the passion of other wine lovers. Our goal is to bring our vision of terroir to the marketplace, and to folks who get truly excited about what they taste in wine.
- In every bottle, ***you will taste our passion for and dedication to wine***