

Bodkin Wines WeFew Vintners

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Tasting Notes

2013 Zinfandel – Russian River Valley – Conte Family Vineyards \$32/Btl

The Conte Family Vineyard Lines on Red Tail Rd Between Limerick Lane Winery and Merriam Winery. The vineyard is made up of two plantings, one done in 1989 and a second from 1994. The 1989 planting is St. Peter's Church Clone on Head Trained Vines and the 1994 planting is the Rockpile Clone on trellising.

This wine tastes of Raspberry, cranberry, schnozberry and hand farmed Russian River Valley goodness. This wine is medium-full bodied drawing its structure from its round - easy going -mouthfeel supported by gentle tannins. Aged in a combination of French and American Oak, with just enough new barrels to accent the snappy fruit with sweet vanilla and toffee tones. At a reserved, 13.7% alcohol and less than 0.01% Residual Sugar – This is a finessed Zinfandel – dare I say, a Pinot Noir's drinkers Zinfandel.

2013 The Albino – Skin Fermented Sauvignon – Sandy Bend Vineyard in Lake County CA. \$34/Btl

This wine was made from whole grape berries that spontaneously fermented by wild yeasts . The goal of fermenting this white wine on the skins was to extract tannins, flavors and aromas from grapes to give the wine distinct aromas and a stylish mouthfeel structure. This wine has been aged on the lees for 10 months in a combination of French, American and Acacia wood barrels in addition to an egg shaped tank. At the end of the aging process the wine was bottled without fining or filtration to preserve the complexity and structure imparted by the elaborate fermentation and maturation process.

The flavors and aromas in this wine are nothing short of unique: Lemon and licorice, Bloody Mary mix, almond, pistachio, gun smoke and bee's wax. Furthermore, the texture, mouthfeel, and palate presence of this wine are more reminiscent of a lighter red variety than a white wine. As a result I consider this wine an "albino" red wine more than a white wine and hence the name...Ahhhh....The wonders of skin fermentation in whites.

Note: *This wine may produce a haze when chilled and sediment may form overtime in the bottom of the bottle. This is perfectly normal and stems from the fact the wine was not fined or filtered prior to bottling.*