

2019 OMAI PINOT NOIR

Omai (pronounced "oh-may") is the Coast Miwok word for the Brown Pelican. For Coast Miwok people, the brown pelican is a harbinger of good things to come. We feel the same about the wine. Sourced from one of the finest Pinot vineyards in Sonoma County, the fruit is meticulously maintained to the highest standards. In 2019 the fruit was picked at full maturity before major forest fires in the area could affect the grapes.

Vineyards: 100% Sangiacomo Family Vineyards, Robert's Road - 100% Pommard pinot clone- planted c.1999. These east-west oriented vines are planted in silty gravel soil with good drainage and are certified sustainably grown. The vineyard enjoys a long, slow, even growing season largely due to the daily fog that burns off mid-day. In Sangiacomo's own words, "Roberts Road grapes are amongst the most prestigious that our family cultivates." Over 20 other wineries source grapes from this idyllic spot.

Taste: Aromas of ripe cherries, violets, and cedar. Flavors of red licorice, cherries, and hints of nutmeg erupt in the mouth followed by a gentle yet, long finish.

Sourced: Petaluma Gap AVA - Combines typical ripe fruit flavors of the neighboring Carneros region combined with the earthiness and rich aromas of the Russian River AVA which lies directly west of the vineyard.

Winemaker: Rob Campbell

Label photograph: Steve Zamek

Varietal: 100% Pinot Noir

Appellation: Petaluma Gap, Sonoma County

Vineyard Designation: Roberts Road

Harvest Date: 9/29/2019

Acid: 5.5

pH: 3.7

Aging: 18 months

Alcohol %: 14.2

Cases produced:

SRP: \$75.00

Winery: 'Meyye' (pronounced "may-yea") is the Coast Miwok word for bird and we pay homage to several native bird species located throughout Sonoma County. Each label celebrates a specific bird in a symbolic way that you can read about in each wine's description. Our wines' names honor and celebrate our Coast Miwok language—a language that has been spoken by my people for eons in California.

2019 KULUPPIS CHARDONNAY

Kuluppis (pronounced “koo-loo-pee”) is the Coast Miwok word for the Ana’s hummingbird. Sourced from vineyards in Sonoma Carneros, this chardonnay vineyard enjoys a lengthy growing season of temperate days and cool nights. The 2019 saw both cool temperatures and occasional rain whereas normally, days are warm and dry. Accordingly, we let the fruit hang longer, which allowed the flavors to fully develop without sacrificing structure.

Vineyards: Our chardonnay fruit is grown at the Sangiacomo Family Vineyards’ Kiser Ranch, located in western Sonoma Carneros. From a vineyard first established in 1974, these grapes are sourced from a newer block, planted in 2007, of the Robert Young clone. The vineyard soil is comprised of Zamora silty clay loam and Huichica loam.

Taste: Aromas of pears, apples, and brie greet the nose. On the palette, ripe pears predominate leading to an elegant, creamy finish. Creamy rich and elegant, this wine is a classic Carneros Chardonnay.

Winemaker : Rob Campbell

Varietal: 100% Chardonnay

Appellation: Sonoma Carneros

Harvest Date: 9/27/2019

Acid: 5.4

pH: 3.75

Aging: 9 months

Fermentation: This wine was fermented 50% in stainless and 50% in oak, 100% malolactic fermentation all in oak barrels, and aged for 9 months with frequent stirring.

Residual Sugar: 0.3 g/L

Alcohol %: 14.7

Cases:

SRP: \$55.00

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Where to taste: Virtually by reservation on the website

2015 PALACHCHAK ZINFANDEL

Palachchak (pronounced “pah-lah-chak”) is the Coast Miwok word for the California Acorn Woodpecker. The bird is named for its ability to drill holes with its beak into trees or softwood (houses or posts) and place the acorn into the hole for food later on in winter and spring.

As for the wine, we do a similar approach by carefully identifying the best lots of zinfandel and syrah after their initial aging. We blend those lots and return the wine back to all neutral French oak barrels for additional aging. The extended aging (24 months) allows for the full integration of the blend as well as further softening of the grape and oak tannins. Once the wine is bottled, it ages for an additional 2-3 years before it's ready for release—upwards of 5 years of aging! This results in a full-bodied wine that reigns with explosive fruit and structure but with a smooth, velvety finish. Expect this wine to age gracefully well past 10 years after its vintage date.

The 2015 vintage experienced one of the hottest summers on record in the Shenandoah Valley of California. This led to a shortened growing season and one of the earliest harvests in 30 years. The first lots were harvested in late August with the Syrah coming in a full month early in early September. The wine averaged 17 days of skin contact before being pressed out. The wine aged for a full 24 months in 40% new American & French oak barrels.

65% Picnic Hill Vineyard Zinfandel, 25% Alitia Vineyard Zinfandel, 10% Winddance Farms Syrah
Story Winery Alitia Vineyard (Zinfandel) - planted c.1984. Dry-farmed, head-pruned, organic. Planted on 'Sierra soil' (primarily, deep decomposed granite, forming sandy loam, well drained), east-west orientation.

Story Vineyards Picnic Hill Vineyard (Zinfandel) - planted c.1896. Dry-farmed, head-pruned, on original rootstock. Planted on 'Sierra soil' (primarily, deep decomposed granite, forming sandy loam, well drained), east-west orientation.

Winddance Farms Vineyard (Syrah) - planted c. 2002. Trellised VSP (Vertical Shoot Position), irrigated. Planted on Aiken soil, (primarily, well drained volcanic soil with deeper clay loam base), north-south orientation.

Aromas of ripe cherries, nutmeg, dark chocolate, followed by intense cedar, tobacco leaf, and a hint of black pepper. Flavors of raspberries, cocoa, and cola explode yet, are constrained by structured tannins and oak leading to a long linear finish.

Photo courtesy of Steve Zamek

Winemaker: Rob Campbell

Varietal: 100% Zinfandel

Appellation: California Shenandoah Valley

Vineyard Designation: Picnic Hill, Alitia, Windance Farms

Acid: 5.9 g/L

pH: 3.66

Aging: 24 months

Alcohol %: 15.5

Cases:

SRP: \$70.00

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2018 SOKOOTOK RED BLEND

Sokootok (pronounced “show-koo-tock”) is the Coast Miwok word for the California Quail. Today, it is the state bird of California and can be seen running amidst the four vineyard sites we source fruit from for this wine, all located in Amador County. The 2018 Sokootok is a blend of grenache, syrah, petite sirah, mourvedre, and zinfandel. The result is a wine 'styled' after the famed region in the French Rhone–Chateauneuf-du-Pape.

True to that style, each varietal is harvested and fermented in different lots and processes, allowing us to coax the unique character of each component wine into the overall blend with a CDP signature. After each wine is initially aged in its own unique way, they are then meticulously blended together after 8-10 months and then returned back to neutral oak for additional aging. The extended aging (18 months) allows for the full integration of the blend as well as further softening of the grape and oak tannins. Once the wine is bottled, it ages for an additional 1-2 years before it's ready for release. This results in a CDP-styled wine that appears, at first, as a full-bodied red, yet tastes and feels like a much lighter wine with immense fruit flavors.

2018 saw the return of somewhat normal rainfall after the previous year's near record amounts. Even with average temps above normal during the summer, the vines still required additional thinning to keep fruit quality high. Harvest occurred quickly in early to mid-September culminating in all vineyards being picked in a short span of two weeks (normal harvest spreads out to typically 6-8 weeks).

Shenandoah Oaks (grenache, counoise, petite sirah) - planted c.1998. The vines are trellised, cordon trained, and irrigated. Planted on 'Sierra soil' (primarily, deep decomposed granite, sandy loam, well drained), north-south orientation.

Bray Vineyards (mourvedre) - planted in c. 2001. The vines are trellised, cordon trained, and irrigated. Planted on 'Sierra soil' (primarily, deep decomposed granite, sandy loam, well drained), north-south orientation.

Winddance Farms Vineyard (Syrah) - planted c. 2002. Trellised VSP (Vertical Shoot Position), irrigated. Planted on Aiken soil, (primarily, well drained volcanic soil with deeper clay loam base), north-south orientation.

Story Vineyards Quartz Vineyard (Zinfandel) - planted c.1991. Dry-farmed and head-pruned. Planted on 'Sierra soil' (primarily, deep decomposed granite, forming sandy loam, well drained), east-west orientation.

Aromas of dark cherries, leather and cloves. Flavors of ripe cherries, hard candy, and cola erupt in the mouth followed medium bodied, supple coating and a smooth finish.

Winemaker: Rob Campbell

Varietal: 50% Grenache, 28% Syrah, 10% Petite Sirah, 9% Counoise, 3% Zinfandel

Appellation: Sierra Foothills

Harvest Date: 9/16, 9/26, 9/28/2018

Acid: 5.4

pH: 3.74

Aging: 18 months

Alcohol %: 14.1

Cases:

SRP: \$60.00

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