

POST & VINE

2017 Post & Vine Testa Vineyard Old Vine Field Blend

153 cases produced

Post & Vine

Post & Vine is the dream of winemakers Rebekah Wineburg and Erica Kincaid. They desire to produce wines that reflect a sense of place, and the care and pride that goes into the vineyards and wine making. With a focus on small historical vineyards that have been managed sustainably by committed stewards, Post & Vine wine aims to tell a great story with every glass.

The Post & Vine label represents the connection between the land and the wine, and the lasting connections made through grape sourcing, wine making, marketing and selling small lot wines. The bluebird represents happiness, the happiness Rebekah and Erica feel in doing what they truly love.

Vineyard

Testa Vineyard is located in Calpella, California in the Redwood Valley of Mendocino County. This beautiful ranch was founded in 1912 and is being farmed by the 4th and 5th generation of the Testa (Martinson) family. The head trained vines are planted on rolling hills in rocky, red, well drained soils composed of sandy and pebbly loam. The vines used for Post & Vine were planted in the 1950's and are dry farmed resulting in small clusters of concentrated, complex fruit.

Wine

The warm growing season of 2017 produced small clusters that clearly express the purity of fruit and medium structured tannin of the Testa Vineyard. The **2017 Post & Vine Old Vine Field Blend** possesses beautiful bright fruit and medium acidity carried by darker flavors of earth and a supple yet structured tannin. Opening with bright notes of fresh cherry, blackberry and tart cranberry followed by accents of cinnamon and clove, the purity of flavor continues through the mouth with brambly fruit and spice well integrated with a persistent finish. This is a beautiful vintage to drink young and we expect it to develop wonderfully in the bottle for many years more.

Winemaking

This wine is a blend of Carignane (32%), Zinfandel (34%) Petite Sirah (30%), and Grenache (4%). The clusters were destemmed directly into tank without crushing the berries. The grapes were cofermented as a field blend to add complexity to the wine. After primary fermentation the wine was put directly into neutral French oak barrels for aging. The wine was allowed to remain on the lees for 10 months before being racked and returned to barrel for an additional 8 months before being bottled, unfinned and unfiltered.