

GROOVE WINES

The Wild One *NV Light Red Wine*

Appellation	California
Vineyards	Somers (Mokelumne River AVA) Family Friend's Vineyard (Amador County)
Farming	Practicing Organic
Soils	Somers – Sand, silt Friend's - Granite, schist, quartz
Elevation	Friend's – 1800 Feet
Composition	75% Mission (Somers) 20% Tempranillo (Friend's) 5% Mourvedre (Friends's)
Elevage	Aged 7 months in steel tank
Alcohol	12.1%
pH	3.8
TA	4.8
Malolactic Fermentation	Yes
Total SO2	70ppm
Ingredients	Grapes, Certified Organic Yeast (Vitiferm Rubino Extra + Vitiferm Bio Sauvage), Certified Organic Yeast Nutrients (Ferm Bio Control), Tanfresh , Tartaric Acid (1.0 grams/Liter).



Vintage

Pandemic. California was on fire. The Lodi area was exposed to smoke that had blown in from a great distance and we harvested the Foothills fruit prior to the intense smoke from the Creek Fire. Finished wine test results (ETS) came back clean, well below sensory level (see links below):

Mission	4-Methylguaiacol	<1.0 micrograms per Liter
	Guaiacol	<1.0 micrograms per Liter
Tempranillo/Mourvedre Coferment	4-Methylguaiacol	<1.0 micrograms per Liter
	Guaiacol	2.4 micrograms per Liter

*Guaiacol is also a naturally occurring compound. Sensory level > 6.0 micrograms per liter.

[UC DAVIS REPORT](#)

[Australian Wine Institute Report](#)

WINEMAKING

Mission – Fruit was 100% destemmed, fermented in stainless steel tank with pump overs twice per day. Brix was 21 at harvest.

Tempranillo/Mourvèdre – This mountain fruit came in at 23 brix, was 100% destemmed, as we were looking to manage what can sometimes be a burly tannic structure, co-fermented in stainless steel tank, daily pump overs, and then racked to tank.

Our goal with this wine was a pleasing, chillable, light red wine. The herbal quality and tannin on the finish comes from the Mission.