



2014 MERITAGE HUMBOLDT COUNTY ROMAN RESERVE

Our first release from the Pierce family's extraordinary Ishi Pishi vineyard near Hoopla in northern Humboldt County. Pat and Joachim Pierce are talented organic growers skilled in grapes and other crops. The vineyard is nestled in a sheltered clearing surrounded by forested mountains with a rich red clayey loam soil that produces full ripeness at low brix. Their skills and the site's perfect characteristics produce wines of unrivaled density and integrity that preserve themselves without sulfites, and in time produce wines of astonishing complexity and depth that age well.

61% Merlot
19% Cabernet Sauvignon
12% Petit Verdot
5% Malbec
3% Cabernet Franc

Ishi Pishi Vineyard, Humboldt County
Organically grown – no herbicides or pesticides
Harvested 1 November 2014
21.2 Brix

Fermentation techniques:

Roman-style: No added sulfites
Anchor NT 112 yeast inoculum
10 g.L Bois Frais Alliers chips
14-day maceration

Elevage details:

Six weeks microbùllage pre ML
57 months in 20-year old neutral French oak
Alcohol 12.8%
pH 3.80 at bottling

87 cases produced.

For more details, visit www.winesmithwines.com

We vinified the field blend without sulfites, stabilized the structure with discreet doses of oxygen, barreled down in neutral wood and ignored it for more than five years where a complex microbial equilibrium was established. What emerged is an indescribably alluring wine that seductively pulls you into the glass. The organic practices impart a mineral palate energy to the finish.

The wine remains fresh and purple, and will repay extensive further cellaring. Delicious now or in two decades. Recommended with steak porcini, ripe épaisse cheese or duck fois gras.

We Smiths offer small lots of extraordinary hand-crafted wines which explore French winemaking traditions in California.

