



One Time Only—2022 Cain O.T.O. White Wine

The essence of our O.T.O.—“One Time Only”—project is exploration, discovery, and sharing.

In each case, our intention is to give you a window into our world of wine at Cain. While many know and love the Cain Five, few really understand how it comes to be. Each of the O.T.O. wines illustrates some facet of our approach to wine. This white wine shows just how little need be done—and when less is done, how each detail matters all the more.

The same issues are invoked here—choose the moment of harvest at ripeness—but not beyond—to capture the energy of the fruit; pick by hand and gently press the whole clusters—only a fraction of the available juice is obtained; ferment in a neutral vessel so not to flavor the wine with wood; allow the new wine to harmonize with its yeast lees for several months; put the wine to bottle with no additional processing, no fining, no filtration, no clarification whatsoever.

Of course, in the making of the Cain Five, we do a little bit more, just as there are a few details in this O.T.O. that I didn’t mention, but the key point here is that the less we do, the more the vineyard and the vintage can be seen. At harvest, the clusters were a beautiful green-gold and I knew that it was time to pick. They were so firm that in our vertical basket press, Mandy and I could extract barely more than half of their juice. The next day, Mandy moved the must into a large ceramic jar and inoculated it, where it fermented and spent the rest of its life until just now when we pulled it (literally) into its bottles for you. Fresh, crisp, redolent of the stone fruits of Summer.

“But what does it taste like?”

This was, perhaps, the most common question we received. Matt describes this wine as, “Delicious, refreshing, I want to drink it tonight!” and Mandy, “Seriously playful! With notes of kiwi, white peach, and wet stone; the brightness of this wine makes for the perfect pairing with springtime fare of salads, seafood, and casual get togethers.” We also appreciated how Chef Nathan Parsons at Sister Ship restaurant in Nantucket described the 2022 O.T.O. White Wine at the intimate winemaker dinner we had “...tastes like nothing I’ve ever had... so light yet complete, and so delicious.” He paired it with beautiful local Pocomo Meadow Oysters, Calvisius Oscietra Caviar with Rhubarb Lovage Mignonette.

But, you might still be wondering, “What is the grape?” If you’ve read this far, you must have deduced that that’s not the point of this wine. The grapes grew just east of Napa, near the bay of Suisun. The variety? Chardonnay.

Christopher Howell, Winegrower