



### Harvest & Varietal Information

VINTAGE: 2023   VARIETIES: 48% Grenache, 27% Mourvèdre, 25% Tempranillo

VINEYARD LOCATIONS: 67% Sonoma County, 33% Amador County

RELEASE DATE: September 1, 2025

Our Cain Méridional is inspired by the classic varieties that yield some of the greatest wines from Spain and southern France. The word speaks of looking to the South, the Sun, the Mediterranean.

Here in the Napa Valley, our climate is described as “Mediterranean.” In its origins, *Vitis vinifera*, the species to which all grape varieties belong, is a Mediterranean plant. So it is only appropriate that we should wish to explore the native Mediterranean varieties and discover the wines they might yield under the sunny skies of California. Moreover, as we look toward a warming planet, these might be among the varieties of our future.

Grenache, one of the classic varieties grown in the southern Rhône, may have found its way from Spain where it is known as Garnacha, growing along the Mediterranean coast and inland as far west as the Rioja. Mourvèdre, too, is grown both in France and in Spain. It is the signature variety of Bandol, on the Mediterranean coast of France, and can be a key contributor to some of the greatest of Châteauneuf-du-Pape. Tempranillo, the defining variety of the Rioja, has many synonyms in the many places it grows throughout Spain. On the Mediterranean coast of Catalonia, it is often called Monastrell, and sometimes Mataro, a name we see here in California.

Taste the fruit of these three varieties grown in four different vineyards; from the poor soils of breezy Carneros; the residual clay soils of a section of Bennett Mountain—not dissimilar to those of Cain; the alluvial plain of Sonoma’s Dry Creek Valley; and the granitic soils of the Amador foothills of the Sierra Mountains. They combine to create a wine as graceful and light on its feet as it is delightful.

A lovely hue of garnet presages a delicate floral and spicy scent and a sweet, round, vivacious palate, fun to serve chilled and perfect for all summer fare!

### Winemaking

As usual, once harvested, we destemmed the grapes, put them in vat, and allowed them to ferment on their own, without the addition of external yeast. This slow development of the fermentation allows the individual grape berries themselves to gently release all the perfume and substance they’ve built up all summer long, awaiting this moment. Élevage was equally simple, eschewing flavorful new oak barrels in favor of more neutral barrels and ceramic vessels to give the wine peace to come to equilibrium without the intrusive nuances of wood. The resulting wine was bottled without fining or filtration.

Christopher Howell, Wine-Grower