



Hello

Spring is making its appearance, as the trees are starting to bloom and spring bulbs are bursting forth. We're keeping an eye on the vineyard and watching for budbreak, though things have slowed down a bit with this recent wave of cold nights and rainy days.

MARCH 2018

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FROM THE WINEMAKER: Sparkling Wines Coming Soon!



With the disgorging of our two 2013 sparkling wines, we're one step closer to being able to share them. They won't be ready for release for another couple months as they recover from the disruption of disgorging, but we're excited.

Let me digress into Disgorging 101: After fermenting our base wine (100 percent Chardonnay from the Leonardo Julio vineyard), we put it into its final bottle with a dose of sugar and yeast for the secondary fermentation — that's what creates the bubbles — and sealed the bottles with beer caps. The wine stays bottled long after the secondary fermentation is complete, resting on the dead yeast, or lees. As the yeast breaks down over time, it imparts interesting aromatics and flavors into the wine.

The bottles were stored at an angle to allow the lees to collect in the neck. After the wine rested on the lees for the right amount of time, we plunged each bottle's neck into cold brine, freezing the lees into a little puck. When you flip the bottle upright and remove its beer cap, the pressure from the bubbles pops out that small portion of frozen wine, taking all the dead yeast cells with it. You top up the bottle, slap in a cork and place a cage over the cork.

One thing that's unique about making sparkling wine is that even though it's aged in the bottle, you have one final opportunity to adjust flavor and texture before release. In fact, it's typical to add a small amount of sugar, called the dosage, during the disgorging process — not to add noticeable sweetness, but to balance out the acidity and bring out depth and complexity.

We fell in love with our sparkling wine as it was aging and feel it stands on its own without a dosage, so after disgorging we topped up half the bottles and skipped the dosage altogether. For folks who love edgy, high-acid sparkling, this will ring your bells. To the second lot, we added a small percentage of our Pinot noir and a 1.3 g/L sugar dosage to give the wine a tiny touch of pink and a more supple mouthfeel. If you prefer more traditional Champagne, this wine should claim a spot in your heart: it's not at all sweet, but the acid is tamed and the palate is softer. We're calling the no-dosage wine "Brut Zero," and the one with a little Pinot is called "Brut Rosé."



You'll often see sparkling wine that has spent a long time resting on the lees labeled as "Late Disgorged." These are often some of the most sought-after and expensive wines — it's expensive to sit on your inventory waiting for it to develop the characteristics you want in the finished wine! This lot sat on the lees for 49 months. It's been a long waiting game, but the wine is finally



ready: We have 270 cases, and we'll announce the release later this spring.

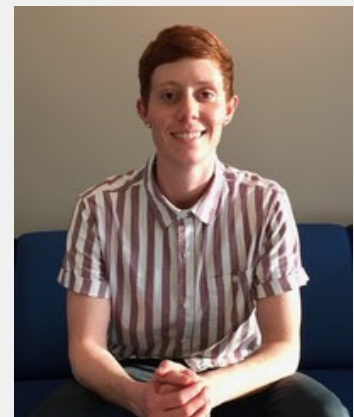
Cheers,

Alan



MEET OUR NEWEST CARTOGRAPH AMBASSADOR

Kylie Dupuis, the newest Cartograph Ambassador, is a wine-country native who grew up in Larkfield, between Healdsburg and Santa Rosa. She's getting deep into the science of terroir, working on a bachelor's degree (and eventually a graduate degree, she hopes) in geology at Sonoma State University. "I'm overjoyed to be a part of Cartograph and to get to learn from such an amazing team who'll help me expand my wine knowledge," she says. If she's not looking at rocks or swirling wine, she adds, you'll probably find her hanging out with her dog, Soleil. Come meet Kylie at the Cartograph tasting room, [340 Center St.](#) in Healdsburg!



NOTES FROM THE CELLAR

2009 Floodgate Vineyard Pinot Noir

Whenever we're getting ready to release new wines, we get nostalgic about previous releases and dip into the cellar to taste library wines. Here's one we're thinking about as we get ready for the spring release.

Floodgate, now called Starscape, was our first Russian River vineyard and 2009 was our first year getting this fruit. The 2009 Floodgate is holding up well moving towards a decade in the bottle. On the nose it has a little funk that blends earthy notes with dark fruit aromatics. There is a rich creamsicle note that is in contrast to the twiggy and dried fall leaves component. The wine is lighter on the palate than the aromatics might suggest. It's a medium weight with light tannins and a good bit of acid at its core giving it a long complex finish. On the palate you get new aromatics and flavors that evoke tobacco and leather mixed with strawberry and cranberry flavors. The overall affect is a rich wine that has become soft and silky as the tannins have softened over time. This is a good wine to pair with medium weight dishes that might mirror the rich, complex, aromatics in the glass. A very good example of a Pinot that has gained palate weight with the influence of the bottle characteristics that has remained bright and lively as it has softened up over time. Drink now through 2020.



[Purchase here](#)



UPCOMING EVENTS

- **March 17:** Winemaker Tasting: Russian River Valley Appellation (sold out)
- **April 14:** Winemaker Tasting: [Starscape Vineyard Vertical](#), Cartograph tasting room
- **April 19:** [Eighth Blackbird performance](#), co-sponsored by Cartograph, Green Music Center at Sonoma State University*
- **April 24:** Cartograph Circle Release Party, Minneapolis
- **April 26:** Cartograph Circle Release Party, Chicago
- **May 19:** Cartograph Circle Spring Release Party, California, details coming soon
- **May 26:** Winemaker Tasting: [Mendocino Ridge Appellation](#) (Mariah and Perli vineyards), Cartograph tasting room
- **June 16:** Winemaker Tasting, [Green Ranch Riesling Vertical](#), Cartograph tasting room

*Cartograph Circle members receive special pricing on all events this year at the [Green Music Center](#). Look for the center's summer schedule announcement in April.



WINE WITH DINNER: Where to Find Cartograph Locally

You'll now find Cartograph on the wine lists at several Healdsburg restaurants. Look for us at these favorite spots:

- Baci
- Café Lucia
- Campo Fina
- Guiso's Latin Fusion
- Kitchen 335

- Parish Café
- SingleThread
- Valette



BACK TO WORK WE GO

Stop by the tasting room and keep us company while we wait for budbreak! We've got current releases by the glass, by the bottle and on tap, and we often open library wines to share as well.

Cheers,

Alan and Serena

Cartograph Wines

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