



## Cartograph Newsletter: May 2023

Alan & Serena <info@cartographwines.com>

Tue, May 9, 2023 at 8:26 AM



### Hello

Happy spring! Event season has kicked off and there are a lot of exciting things happening in Healdsburg. Two Sundays ago we had an fabulous celebration with three small-group tastings of the new wines. This past Sunday we celebrated the finale of the [AVFilm Festival](#), which was excellent. We hope we'll see you soon at a local event or at the Cartograph tasting room. If you have any questions about events, places to stay, our favorite restaurants or anything else, just send us an [email](#) or give us a call (707.433.8270).

### MAY 2023

[COME TASTE THE NEW WINES](#)

[STAFF PICK](#)

[FROM THE WINEMAKER](#)

[UPCOMING EVENTS](#)

## COME TASTE THE NEW SPRING WINES!



Sonoma County has become a sea of color between the brilliant green grass (thank you, winter rains) and the hundreds of flowering blooms. That means spring is officially here, so it's time to get the spring wines onto the tasting room menu.

On May 2, we added three of the new wines: the [2022 Rosé of Pinot Noir](#), [2021 Russian River Valley Pinot Noir](#) and [2019 Transverse Pinot Noir](#). The 2022 Rosé of Pinot Noir has been a Cartograph Circle favorite — we're down to 20 cases from our initial production of 121 cases! We are so excited to share these new wines with you.

Just for fun, and to balance out the new wines, we've also added a 10-year-old Pinot to the menu. It's another one of our Circle members' favorite wines: the [2013 Floodgate Pinot Noir](#).

Please come join us for a [tasting](#)- we'd love to share the new wines and the library wines with you!



## MAY STAFF PICK: 2013 BRUT ZERO SPARKLING

The whole Cartograph team chose this month's staff pick. It's a month of great celebration with the release of the new wines, so we thought a sparkling would cap off the celebration.

As we approach the 10-year mark for the [2013 Brut Zero](#), we're impressed by how it has retained its fresh and lively character. With no added sweetness when disgorged, the wine has kept the soft aromas of toasted brioche, lemon custard and graham cracker. There are hints of warm apple pie and hazelnut on the nose as well as the palate. The flavors are very well integrated, with plenty of citrus and some subtle but ripe fruit flavors of pear and green apple. Wet stone lingers on the long finish. With the elevated acidity, this is a sparkling best paired with food. It's perfect for seafood (oysters in particular) and a good match for hard cheeses, especially a well-aged Gouda.



## FROM THE WINEMAKER

The 2022-23 winter rainfall total is hovering around 61 inches and the growing season is finally upon us. Not only was the winter wet, it was quite cold; we didn't get our typical couple of weeks of warm weather in late winter that might trick the vines into an early budbreak. This was good news, since we had frosty conditions well into April.

However, as a result we're close to a month behind average budbreak dates across Northern California. We're hoping for a nice mild summer to get us to a timely harvest, but you never know what is coming. There are definitely regions that will struggle to get the late-ripening grapes ripe for harvest before the fall rains come.

We've seen warm and dry weather over the last two weeks, and the vines have just exploded. Our cover crop also saw a late-winter rush of growth. In fact, it was so thick that we had to buy a new implement to incorporate all the organic matter into our soil. It's a two-step process: You mow the cover crop, then use the new spader to dig it into the soil. The spader also eases soil compaction and leaves the rows between the vines in great shape for water penetration. Click the tractor image below to view a video of the mower gobbling up the lush cover crop. The photo of the early-shoot growth shows where the vines are this week.

Cheers,

Alan





<https://youtu.be/MoyUqNjG8Tk>



## UPCOMING EVENTS

We've got some fun events coming up this summer! Let us know if you'll be joining us —we'd love to see you.

- May 12: Join us at [Maison Porcella](#) for locally made French foods paired with Cartograph wines!
- May 13: [Forgotten Felines](#) For the Love of Cats
- May 20: [Healdsburg Wine and Food Experience](#)
- May 28: Spring Celebration (RSVP required)
- June 3: Wine Country Unites (details coming soon)
- May 30: [Tuesdays in the Plaza](#), with live music, food trucks and the farmer's market
- June 24: [Taste of Sonoma](#)
- July 4: [Summer at the Green Music Center](#) kicks off
- July 14: [Gay Wine Weekend](#)



## BACK TO WORK WE GO

OK, back to the vineyard we go to take care of the vines and the garden. We need to get the garden beds ready for tomatoes and see how the vegetables are growing so we can use them in dishes for the May 28 spring celebration!

Cheers,

Alan and Serena

Cartograph Wines

340 Center St., Healdsburg, CA 95448 | (707) 433-8270

[Unsubscribe](#) | [Privacy Policy](#)