



Hello

February was great ... if you could overlook the heavy rains at the end of the month. (Healdsburg is fine, but folks in a number of neighboring towns are dealing with major flooding.) We did a lot of cooking, had a wonderful vacation in Hawaii, saw a fabulous show at the Green Center and opened an amazing Burgundy for “[Open That Bottle Night](#).” Now, we’re gearing up for replanting the vineyard, waiting for budbreak and getting the spring release ready.

MARCH 2019

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CARTOGRAPH IN THE NEWS

We’ve received some fun press recently and wanted to share it with you.

Weekly Wine Show podcast

We had a great conversation with Betty and Tony Noto from The Weekly Wine Show, based in Minnesota. These two have a lot of fun exploring all sorts of wine topics. You can listen to the podcast [here](#).

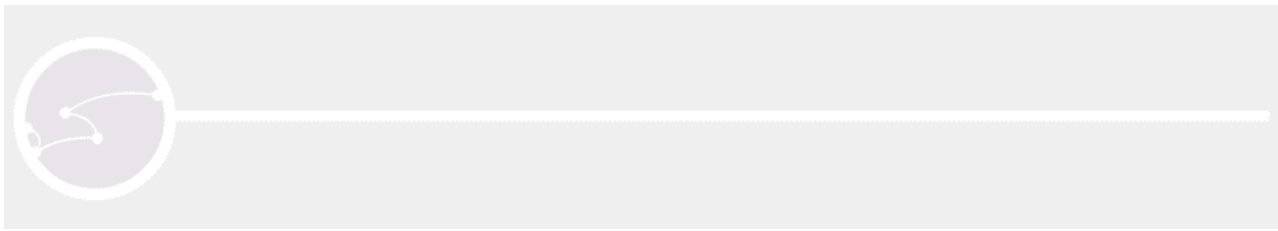
Wine Wednesdays with Ziggy the Wine Gal on The Krush

Every Wednesday morning from 7:30–8:00, you can catch Ziggy the Wine Gal on her show Wine Wednesdays, airing on The Krush 95.9 here in Healdsburg. In celebration of Valentine’s Day, [we had a blast chatting with Ziggy](#) about our sparkling rosé. We hope you’ll tune in to her show if you don’t already know it — it’s a fun show with lots of energy and great information about wine.

VinePair

Celine Bossart from VinePair.com [named us a “power couple”](#) in her story about couples who work together in the wine world. We’ve been working and living together for the last 10 years and it’s still going great!

In April, Cartograph will be featured in Healdsburg Living and Wine & Spirits magazines — look for them at your newsstand to read more about us.



NOTES FROM THE CELLAR

2016 Clonal Pinots and a Special Tasting on March 16

Because we're nerds who want to truly understand our estate vineyard, we released a series of three clone-specific wines last spring. Each is made from a single clone growing on a single block on our estate property. Our advice at release was to drink them young; sniff the wine, taste it, let it roll around your tongue; and open more than one at a time to taste, compare and learn about the unique characteristics of each clone.



We held back several cases of these clone-specific wines so we could evaluate how they change over time. We thought it would be fun to taste through them and see how they've evolved over the course of the past year. On March 16, we'll have all three clones available in the tasting room from noon to 4 p.m.

2016 Clonal 667 Pinot Noir - Cartograph Estate ([updated tasting note](#))

2016 Clonal 777 Pinot Noir - Cartograph Estate ([updated tasting note](#))

2016 Clonal Pommard Pinot Noir - Cartograph Estate ([updated tasting note](#))

And then, of course, we'll need to taste the blend of all these clones which is the [2016 Cartograph Estate Pinot Noir](#) (first vintage!).

We hope you'll stop by and join us for a taste. And we're doing it all over again: This spring, we'll release four 2017 clonal wines from the estate exclusively to Cartograph Circle members. We're only making 49 cases of each — so if you're not already a Circle member, now is a great time to join.



FROM THE WINEMAKER

We just weathered our second Pineapple Express in the month of February. Also known as an atmospheric river, this is a big dose of tropical moisture that originates near Hawaii and unleashes rain and snow as it hits the West Coast. In just over 48 hours, the last system dumped more than 12 inches of rain at our place in Healdsburg. Wherever you are, you likely felt — or are feeling — the effects of this storm as it plays out across the country. What does this have to do with grapes and wine? Well, not much. But cool temperatures and wet conditions mean that the vines aren't even thinking about budbreak yet, which means we have a bit a time before we see any action in the vineyard.

So how about if we talk about something completely different? We try to get away for a quick break every February, and Hawaii is an easy place to get to from California for a little warm weather and beautiful scenery. We don't golf or surf, and you can only sip so many wimpy beers sitting at a pool bar, so we're always looking for interesting things to do. While snooping around online one Thursday morning, Serena tripped across a Thursday-only tour of a pineapple farm. They don't take phone reservations, so she emailed and they responded immediately, telling us if we got a move on we could make it. As part of a very large agricultural tourism



ecosystem here in California, we were excited to see this kind of thing starting up on the islands.

Photo care of Jude Huber 2-27-19

I've heard of larger pineapple operations giving tours, but Hole in the Mountain Farm on the east side of the island of Kauai is a small farm run by a couple who are super passionate about what they grow: a pineapple variety called White Sugarloaf, which I'd never heard of ... but it took exactly one bite for me to become a believer. A regular yellow pineapple can feel like an acid explosion in your mouth, but these have white flesh and the acid is much less aggressive. The flavors are truly amazing. And the pineapples have no core, so you can eat the whole damn thing once you cut the outer skin off.

It was great to find a new flavor, but the really exciting thing for both of us was getting to know two people who work extremely hard farming their land with ingenuity and passion to create a luxury product. Like us, Paul and Jude Huber both had previous careers, found each other later in life and share a passion for growing something that's different from anything else on the market. Obviously, Serena and I are the target market for a nerdy deep dive into pineapple-growing, but it was fascinating to hear the extraordinary lengths to which Paul and Jude had to go to generate enough plant material to become commercially

viable, and the story of how they positioned their product in farmers markets and specialty shops. It's not easy to find enough White Sugarloaf plants in enough quantity to start a farm, so the Hubers experimented with all sorts of ways to force their plants to generate new plant material and create a logarithmic growth curve rather than a linear one for their farm. Of course, I was fascinated.

We got some hands-on time with the pineapple and planted a few plants. We also got to pick a pineapple and eat it while standing in the red clay field where it had grown and looking at the incredible views of the mountains to the west. As a nice farewell, the Hubers fired up a juicer and pushed through frozen pineapple that, with no further additions or treatment, turned into an amazing pineapple frozen treat that was not icy but silky smooth. A pineapple plant would never make it through a NorCal winter, so there was no reason to try and bring any plants home — but when she heard that we were going to visit some friends on the Big Island, Jude insisted I take them a few starts. Our friends had heard of the White Sugarloaf and were excited to have these treasures show up on their doorstep.

I realize that I'm dedicating a lot of space here to something not directly related to our world of wine, but it is directly related to the type of business we run. The Hubers have spent long, hard years increasing their production and building their market, slowly educating people one by one at farmers' markets and in person at their farm. We can relate. Spending time with another couple who are cultivating something they're completely passionate about — and expressing their joy by sharing it with others and educating people about what they do — encouraged us that this kind of small-scale, farm-driven business can take root across the country to connect more people with the farmers who grow their food.

The good news: The pineapple industry isn't nearly as tightly regulated as the wine business, so you can order these beauties right from the farm. We receive nothing for this endorsement, other than hoping that you get to experience the wonderful flavor of the White Sugarloaf (and maybe get to meet Jude and Paul if you're visiting the Garden Island of Kauai).

Aloha,

Alan



UPCOMING EVENTS

Our wonderful partnership with [the Green Music Center at Sonoma State University](#) continues; see below for upcoming Cartograph–sponsored events. Cartograph Circle members receive special pricing on all 2018–2019 events at the center, as well as access to the donor lounge for wine and nibbles before the concert and at intermission. If you're planning to join us in the lounge, please [RSVP](#) to Serena.

March 15: [Taste of Pigs and Pinot](#), Hotel Healdsburg

March 16: [Estate clonal tasting](#), Cartograph tasting room

March 19: Spring release window opens for Cartograph Circle members (check your email on this day)

April 3: Minneapolis spring release party ([RSVP required](#))

April 4: Winemaker Dinner at [Chez Moi](#), Chicago

April 5: Chicago spring release party ([RSVP required](#))

April 13 (tentative): 2018 North Coast Rosé preview, Cartograph tasting room

April 26: [Gil Shaham, violin & Akira Eguchi](#), piano at the Green Music Center

May 4: Santa Rosa, CA spring release party ([RSVP required](#))

May 9: [Kronos Quartet](#) with Masha Vahdat at the Green Music Center

May 18: [Library tasting](#), Cartograph tasting room

Get the most up-to-date info on our [events page](#).



BACK TO WORK WE GO

We're hunkered down scribbling our tasting notes for the new releases while yet another atmospheric river rolls through Northern California. Here's hoping we're in line for some nice weather to get the vines off to a good start ... the cool and wet winter makes us think we're looking at a mid- to late March budbreak in the estate vineyard.

Cheers,

Alan and Serena

