



Learn about the vineyard replant, the fall release party date and the end of harvest celebration!

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Hello

Summer is here ... bring on the heat and fire up the grill! We're excited to have as many meals as possible outdoors while we enjoy the summer warmth — it's our chance to pause before harvest kicks in this fall. We love sourcing as much as possible for each meal from the Cartograph Garden, and sharing the surplus with guests at the tasting room. Stop by to see what we're giving away from the garden!

JUNE 2019

EXPERIENCE THE CARTOGRAPH ESTATE
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EXPERIENCE THE CARTOGRAPH ESTATE

With so much happening at the Cartograph Estate (details below), we thought it would be fun to open up the vineyard on select dates for estate walks with Alan, our winemaker.

Estate walks begin promptly at 10:30 a.m. with a discussion of vineyard practices. Then you'll set off with Alan on a tour of the vines, tasting Cartograph Estate Clonal Pinot from each block with plenty of time for Q&A throughout. At the end of the walk, we'll gather on the patio for some small bites, including tastes of our estate olive oil.

Each walk is limited to 10 people, so we expect them to sell out quickly. If you have a group of 10, [email Serena](mailto:serena@cartographwines.com) and we'll find a date that works for your group.



Details

- Dates: June 29, July 21, Aug. 10 and Aug. 31
- Location: Cartograph Estate in Sebastopol (we'll send a map and directions prior to the walk)
- Reservations: Contact the tasting room at 707.433.8270 or [email Serena](mailto:serena@cartographwines.com)
- What you get: A guided tour of our Estate vineyard with our winemaker, a tasting of 4 wines and small bites
- Duration: 2 hours
- Fee: \$75 per person; \$60 Cartograph Circle members



FROM THE WINEMAKER

One of our main reasons for buying the Cartograph Estate vineyard was to secure grapes at a price point we could control. The trick there is that you have to balance your farming costs with yields from your land. Year One, we barely got two tons to the acre. Year Two, we bumped that up to about 2.5 tons per acre. Year Three, we pushed it up over three tons to the acre. Each row is eight feet apart; within the rows, there's five feet between the vines — so our shorthand is that the planting density is 8 x 5. We think that if we increase the density to 6.5 x 4, we can get our yield up to four tons per acre without sacrificing quality. And that's why we're currently in the midst of a vineyard replant.

The permitting process for a replant can be a little like playing Whack-a-Mole (moles, I should mention, are one of the few animals you can actually whack in a vineyard). But with due diligence and a lot of patience, we got everything back from the county and are in the midst of the replanting process now. We decided to pull three of our 10 planted acres this year, and continue the replacement process over the next four to five years. The three acres of 8 x 5 Pinot noir will become 1.5 acres of Pinot and 1.5 acres of Riesling ... and we're very excited that we'll soon have our own Riesling!

The next steps in the replanting process are both a huge benefit and a huge part of the challenge. We have to completely remove everything from the replant area: stakes, end posts, irrigation tubing, trellis wires — literally everything gets yanked, and eventually everything gets replaced. The good part is that we're doing a hard reset on what's in our soil, taking the opportunity to dial in the soil nutrition by amending with compost and other micronutrients to set ourselves up for success. It's nice to get the compost and other amendments fully integrated into the root zone.

This is what the vines looked like as we were waiting for our permit to gain approval from the county. Before we pruned the rest of the vineyard, we went in with a chainsaw and topped the vines. They continued to push canes out, trying to do their job; honestly, it was a little sad seeing the plants try to recover when we knew they'd be going to the compost pile as soon as the county gave the thumbs-up.

With permit in hand, we could finally disturb the soil ... and with 4.5 inches of rain in May, we could pluck the vines right out of the dirt rather than having to dig them out. This is the contraption that pulled the vines, two at a time, back and forth across the vineyard. This video on our Facebook page makes it little easier to see how this thing works. ([link](#))



Now, we wait for the soil to dry out enough for us to do all of our soil work. Once the soil has been prepared, we'll move on to reinstalling the water and other infrastructure systems. We'll plant new rootstock in the spring of 2020, and hope to field graft the Riesling and Pinot in 2021. If we get some cooperation from Mother Nature, we'll have some fruit off these vines in 2023. Patience is a virtue in winemaking.



Cheers, Alan



NOTES FROM THE CELLAR: Featured Wines

With the summer heat upon us, we thought it would be fun to reach into the library for some pretty, delicate Pinots that work well with outdoor meals and warm summer breezes.

2012 Roma's Vineyard Pinot Noir: When we tasted this Pinot, it immediately made us think of [crisp salmon with an avocado salad](#). It's delicate and light, and the richness of the salmon is a beautiful complement.

2014 Transverse Pinot Noir: This is the most delicate of the three Transverse vintages we've released to date. The rose petal and strawberry elements made us think of summer picnics, and two recipes jumped to mind: [beets and burrata](#) and [goat cheese, grilled eggplant and roasted red pepper sandwiches on olive bread](#).

2015 Mendocino Ridge Pinot Noir: This wine is full of twists. Darker fruit elements have come out on the nose as it ages, but they're balanced by a beautiful salinity that evokes a sea breeze. On the palate, it initially comes across as rich with dark fruit — but then the acid shows up and brightens the finish. Definitely a great pairing for [flank steak skewers with chimichurri](#) or [grilled sirloin with farro tomato salad](#).

2016 Choate Vineyard Pinot Noir: We love the bright fruit that shows up on this Pinot, and we love how well it showcases the Green Valley AVA. We'd pair it with [pork chops with fresh peaches and basil](#) or [fish fillets with tomato, squash and basil](#).

Enjoy these wines and let us know what you've paired with them! We'll pour all four at the tasting room on Saturday, June 15, from noon to 4 p.m.



UPCOMING EVENTS

June 15: [Featured Wine Tasting: Library Pinot noir for summer dinners](#)

July 13: [Featured Wine Tasting: Green Ranch Riesling Vertical](#)

July 20: [Live from here with Chris Thile, Green Music Center](#); Please note Cartograph Circle members get special pricing, please [email Serena](#) for the details

July 23 – Aug. 1: [Vino & Vibrato, Green Music Center](#)

July 26–28: [International Pinot Noir Celebration](#) at Linfield College, McMinnville, OR

Aug 17: [Featured Wine Tasting: Starscape \(Floodgate\) Vineyard Vertical](#)

Aug. 25: Fall Release Party for Cartograph Circle members; Invitation and details coming soon

Aug 30: [Friday Nights at the Schulz Museum: Peace, Love and Woodstock](#), Santa Rosa, CA; Please note, Cartograph Circle members get VIP pricing, please [email Serena](#) for the details

Sept. 14: [Featured Wine Tasting: Library Pinot noir for fall dinners](#)

Oct. 5: [Featured Wine Tasting: 2015 Pinot Noir Magnum Release](#)

Nov. 9: [Featured Wine Tasting: Perli Vineyard Pinot Noir Vertical](#)

Nov. 16: End of Harvest Lunch Celebration, Healdsburg; Details coming soon

Dec. 14: [Featured Wine Tasting: Sparkling for your holidays](#)

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



BACK TO WORK WE GO

We're off to harvest the garlic, dry it out during this hot spell and get it braided and into the cellar. We hope you can join us this summer for one of our tastings or an event!

Cheers,

Alan and Serena



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