



1215 Wine Bar & Coffee Lab

Martha Stoumen, "Benchlands" Mendocino County 2021

Varietal:

Zinfandel, Petite Sirah, Nero d'Avola,
Carignan, Valdiguié, Colombard

Region:

Mendocino, California

Farming:

Practicing Organic

Soil Type:

Gravelly Loam

Fermentation:

Neutral Oak

Dry/Sweet:

Dry

Body:

2/5

Acid:

3/5

Tannin:

2/5

ABOUT THE WINE

How much do we love Martha Stoumen and her beautifully crafted and cared for wines? A lot is an understatement! We love her commitment to patience, in slowing down and embracing the idea of working within the rhythms and seasons of the earth intentionally. We love that her entry point into wine, studying agriculture and vineyard care in Italy, led to a passion for the soils and ecosystems that nourish and sustain the grapes that grace our tables and fill our cups. We love that she values letting the grapes show their true colors in the winery and does not add in any unnecessary chemicals or additives. We love that her wines are absolutely delicious! They are always inviting in spirit and generous in what they give when they meet your nose and palate. She truly captures the potential and expression of California terroir quite unlike anyone else. And, thankfully after an absence of a few years she's finally back in our market, back on our shelves and in wine club! This cuvee is a new one for us and with only 696 cases made we're pleased to be able to share it with you. We love how she describes it herself:

"Stimulating aromas of bitter orange peel tie this buoyant bundle of fruity balloons to the vespa handle as you float/zip/sail/drift into the aperitivo hour of your dreams.

Drink chilled.

Enjoy with: Your favorite company. This wine is made for aperitivo hour—consider drinking with salty snacks and small, savory bites.

When: You're wanting to live out your White Lotus fantasy (at least before it all broke loose). Tie a silk scarf around your hair to keep it from blowing in your face and kickstart the scooter.

Benchlands 2022 continues our Cal-Italia exploration of Mendocino County's uplifted benchland soils, where Italian farming families first planted vineyards (reserving the rich valley floors for vegetables). All of the vineyards in this blend are planted on those uplifted benchlands and are dry-farmed (non-irrigated). Through a mix of gentler fermentation techniques and white and red grape co-fermentation, Benchlands is reminiscent of a Cerasuolo—somewhere between a dark rosé and a light red wine, highlighted by floral aromatics and a bright, fruitful core." - Martha Stoumen

Juicy and bodied red with a banging herbaceous and dried spice vibe, perfect for any season!

