

Drew

PROFILE

With over 25 years in the wine business in Central and Northern California, Jason Drew brings a vast depth of knowledge and a holistic perspective to his winemaking. Drew focuses on small lot coastal Pinot Noir and Syrah from Anderson Valley and the Mendocino Ridge. For his sourced fruit, he has long standing partnerships with several local vineyard growers who share his passion for sustainable and meticulous farming practices. Single vineyard sources are chosen for their climate, clonal selection and complexity of soil type. Winemaking practices remain focused on traditional methods that include whole cluster and native yeast fermentations, hand punchdowns and no fining or filtering.

SPECIFICATIONS

Wine: GSM Red Wine

Varietals: 87% Syrah, 5% Viognier, 3% Grenache, 3% Mourvedre, 2% Roussane

Appellation: Mendocino Ridge AVA

Location: 70% Valenti Ranch, 30% Perli Vineyard

Soil: Sandy loam

Agricultural Method: Organic, Sustainable, Vegan   

Production: 210 cases

Vinification: 45% whole cluster fermented with native yeasts. Gravity racked once and barrel aged for 11 months in neutral French oak barrels.

Alcohol: 13.5%

