



Hello

On New Year's Day as we walked through the Cartograph estate vineyard, we talked about our memorable moments of 2017 and what we're most looking forward to in 2018. Despite the storms and fires that continue to take a toll on many of our friends and family members, for us 2017 was a year of wonderful friendships and a deeper understanding of our craft. So, we say: Cheers to 2017, and we're excited for what's coming up. In the spirit of celebration of a new year, we decided to release a Pinot Noir in January!

JANUARY 2018

[NEW YEAR, NEW PINOT, NEW AVA](#)

[VERTICAL & VINTAGE TASTINGS](#)

[FROM THE WINEMAKER: ESTATE PLANNING](#)

[2017 IN REVIEW](#)

NEW YEAR, NEW PINOT NOIR FROM A BRAND-NEW AVA

In 2017, the Tax and Trade Bureau granted the long-awaited official designation of the Petaluma Gap American Viticultural Area (AVA). This AVA is defined by strong winds that develop almost every day as inland warming draws air off the ocean through a gap in the coastal range due west of Petaluma. Daily high temperatures are usually reached a little after noon; then, the strong winds squeezing through the Petaluma Gap cool off the region markedly. It's not unusual for this daily blast of cool air to leave the area a solid 10 degrees cooler than the neighboring Russian River Valley, also a cool growing region.

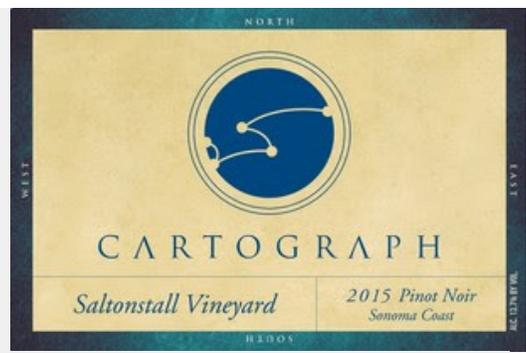
We're delighted to introduce a new wine from this AVA to the Cartograph portfolio: The [2015 Saltonstall Vineyard Pinot noir](#). Saltonstall's 30 acres, all Pinot noir, sit in the western end of the Petaluma Gap. This northeast-facing vineyard, protected from the winds by a hillside olive orchard to the west, doesn't even reach 300 feet above sea level.

The best wines from the Petaluma Gap show a certain taut energy, and this 2015 Saltonstall is a perfect example. The aromas are lush with plum, dark cherry, violets, cedar and baking spices—but on the palate, it's brighter than the rich aromatics might suggest. Bright cherry and strawberry spring to life on your tongue, with nice, slightly chalky tannins lingering through the pretty and very balanced finish. This is a very well integrated wine that's solidly on the elegant end of the Pinot spectrum, but also has an incredible vibrancy that makes it a memorable experience on the palate.

Serena's recipe pairings: We chose two recipes that have previously paired with our Pinots because we enjoy cooking these dishes during the colder months and since Saltonstall is making its debut in January, we thought this would be a tasty treat.

- [Mushroom Soup](#)

- [Pork Tenderloin with a Balsamic-Cranberry Sauce](#)



JOIN US FOR VERTICAL AND VINTAGE TASTINGS

We say it loud and proud: We are nerds! We love talking about wine, vineyards, farming practices and flavors, along with the science, math and art that are involved in winemaking. One of our favorite things to do is compare our wines across vintages to see what's similar and what's different, and to compare different vineyards across the same year. It all gives us a unique lens through which to taste and think about our wine.

We thought you might like to experience one of our tastings across vintages and vineyards as well. That's why we're adding a new series of reservation-only tastings with Alan, our winemaker; each one will be either a vertical tasting or a deep dive into a specific year across several vineyards.

Each tasting will have two seatings: 12 p.m. and 2:30 p.m. Call the tasting room today at [\(707\) 433-8270](tel:7074338270) or [email Serena](mailto:Serena) to reserve your date and time!

What you get: A guided tour through four Cartograph wines

Tasting Fee: \$50 per person, \$35 for Cartograph Circle members

Dates:

- January 20 - Floodgate Vineyard Vertical
- February 17 - Perli Vineyard Vertical
- March 17
- April 14
- May 19
- June 16



FROM THE WINEMAKER: ESTATE PLANNING

This is the time of year when we take stock of everything we've done in the past couple of years and evaluate our plans for the vines at the Cartograph estate vineyard.

Last year, we made the decision to move to a unique pruning method that will allow us to increase the amount of fruit our vines produce. With a vine spacing of 8x5 (eight feet between rows and five feet between vines), we have to work to balance vine vigor and fruit load. We're now averaging just over two tons of fruit per acre—the low limit to break even on farming costs—but we have very vigorous vines. This means we have to struggle to keep the canopy in check while trying to save every tiny cluster the vines set.

Our vineyard consultant, Daniel, first encountered a pruning method called “modified cane” while giving a talk in South Africa. As you can see from the photo, there's a cordon coming off the trunk—but rather than letting a couple of canes sprout from each spur position, we pick positions that are a little more spread out, leaving a short cane that's tied to a second fruit wire. This allows us to increase the number of canes, and potentially the number of clusters, per vine.



We're hoping that managing the number of clusters per vine will allow us to increase production, potentially up to three tons per acre. We'll decide vine by vine how strong each vine is and how much fruit it can carry without stressing it or sacrificing quality.

Our assumption is that we'll have to manage the lower portion of the canopy very aggressively to eliminate bunching that could lead to disease. Short of a full rip and replant, we need to try everything we can to maximize quality while keeping the vines in balance and preventing crazy-heavy canopy growth. We'll probably need to do a replant eventually, but we'd love a few more years working this location so that we're sure of how we want to go about it.

As much as we'd love to get some much-needed rain, the dry weather is perfect for pruning, so we're taking advantage of these beautiful days.

Cheers,

Alan



2017 IN REVIEW

As we look back at 2017, we wanted to share some of our favorite moments of each month.

January: We received a whopping 20.9 inches of rain in the Cartograph garden! We were constantly dumping the rain gauge and recording the rainfall.

February: We bottled the Cartograph Estate Rosé of Pinot Noir — exciting for us, as it was the first wine we bottled from our estate vineyard.

March: Budbreak!!!! We love seeing budbreak because it sets the markers for our harvest timetable and kicks off the excitement leading to harvest.

April: The first tastes of the spring release began, with our Cartograph team vineyard tasting followed by our release parties in Chicago, Minneapolis and Healdsburg.





May: Blending sessions! Alan tastes through every Pinot noir barrel from the previous harvest and selects barrels for Transverse and the vineyard designate wines. Then, we taste and evaluate each blend before he makes his final selections.

June: The first spring vegetable harvest begins at the Cartograph Estate Garden. It started with the radishes and then came the carrots, tomatoes, squash, beans and so much more!



July: Every couple of years, we select a new tasting venue where we can showcase Cartograph. This year, we attended the Stars of

Pinot in L.A. and had a fabulous time with Cartograph Circle members.



August: The barn is up! Harvest kicks off and we're back on the tractor sorting the grapes.

September: The frenetic of energy of harvest fills the air and you have to be firing on all cylinders to make sure everything gets done. This year, we had the pleasure of fallen trees blocking the road as we were transporting the Perli vineyard Pinot grapes to the winery. Going forward, we've pledged that there will always be a chainsaw in the truck when we're in harvest mode in these remote vineyard locations.

October: Our last grape pick was Oct. 2. It's always a bittersweet combination of joy at wrapping up the harvest tinged with sadness that our days in the vineyard and on the tractor are ending for the year. This year, however, we're looking back with much gratitude and relief that our fruit came in to the winery before the fires.

November: Our first estate olive pick and our first annual harvest celebration lunch with Cartograph Circle members!

December: It's always fun to get the graduated cylinders out and decorate the tasting room. We love the holiday visits from Cartograph Circle members, friends and industry peers. It's a great month for realizing how lucky we all are.



BACK TO WORK WE GO

We hope your holidays were filled with happiness. May this new year bring joy to us all (as well as the release of our long-anticipated sparkling wine, we hope)!

Cheers,

Alan and Serena

