



Serena Lourie <serena@cartographwines.com>

## Cartograph news: March 2022

1 message

Alan & Serena <info@cartographwines.com>  
To: serena@cartographwines.com

Mon, Mar 7, 2022 at 7:08 AM



### Hello

February was a dry month around here. That, plus the current warm weather, means that the flowers are blooming and the trees are bursting with buds. The Cartograph Estate vineyard just got pruned, and the vines are ready to release their new buds, too. We're placing bets that budbreak will happen in the last week of March or first week of April.



### MARCH 2022

B CORP MONTH: #BEHINDTHEB

FROM THE WINEMAKER

DRINK UP: END OF VINTAGE

UPCOMING EVENTS

## B CORP MONTH: #BehindTheB

Throughout March, we'll be posting to Cartograph social media about what it means to be a B Corp, why we sought this certification and what we do to support it.

It should be a fun month of looking behind the scenes at what we've done to earn and maintain our certification — we hope you love it! We're planning deep dives into our commitments to community, the environment, our workers and our customers. If there are any other topics you are interested in, or you have any questions about B Corp certification, please let us know.

To join the conversation, follow the hashtag #BehindTheB on Facebook and Instagram ... and come visit the tasting room so we can tell you all about it in person.



FROM THE WINEMAKER: In the Vineyard

It's hard to believe that it's March already. In December, our spirits soared as we watched the snow pile up in the Sierras. Now we're scanning the long-term forecasts for any sign of potential rain. Fingers crossed.

There's a lot to think about when it comes to managing the vineyard right now. We have three different stages of vine growth in the 10 acres that are planted to vines: rootstock that will be field grafted this year, vines that were grafted last year (we'll get a small crop off them this year), and mature vines that will see two more growing seasons before replacement rootstock goes in.

Surprisingly, despite the drought, we had our largest yield in those mature vines last year — four tons to the acre. The combination of the large crop and water stress caused the vines to struggle to create good cane growth, however. As the vines lost their leaves in the fall, it became clear we would need to take special care when pruning to keep them healthy and preserve a decent-sized crop.



As it turned out, we had to completely change our pruning strategy. Normally, we prune most of the previous year's growth off, select two to four canes and tie them to the trellis. This leaves one bud every four inches or so that will grow into a fruitful cane. However, as we surveyed the vineyard it became clear that the vines simply didn't have enough strong canes to provide a good start to the season. The image here shows the single spur on last year's cane with two buds. Sorry to nerd out but read on...

We ended up converting from cane pruning to cordon pruning. In essence, we kept two of the canes we tied down last year and chopped everything else off. At each position where a cane grew last year, we kept two buds — so at each position, we'll get two canes. This lets us keep our canopy about the same size while selecting the hardiest budwood from last year to keep the vines balanced. It seems like we should be in good shape, but we'll monitor closely to make sure we're providing enough water to keep our canopy healthy in case we don't get a miracle March rainy spell.

The long-term forecast is hinting at the potential for a little rain, and the temperatures are looking about right to get us to budbreak in late March or early April. Here's hoping that you're having a pleasant beginning of spring and we can spend some time together this summer.

Cheers, Alan



## DRINK UP: END OF VINTAGE

Every January, we do a comprehensive inventory of all the wines we have at the warehouse. In February, we tasted through the older vintages to see how they've aged and assess where they are in their lifespan.

We had a blast in the tasting room serving all the wines that had fewer than 30 cases left in inventory. Now, we're putting out the word on end-of-vintage wines: the ones that are down to just a few cases, and the ones we think you should drink in the next two years. Here's the scoop.

### Drink within two years:

- 2009 Floodgate Vineyard Pinot Noir (<10 cases)
- 2012 Roma's Vineyard Pinot Noir (<30 cases)

### Low inventory:



- 2012 Russian River Valley Pinot Noir (<30 cases)
- 2013 Transverse Pinot Noir (<10 cases)
- 2013 Floodgate Vineyard Pinot Noir (<10 cases)
- 2013 Brut Rosé (<5 cases)
- 2014 Russian River Valley Pinot Noir (<15 cases)
- 2014 Starscape Vineyard Pinot Noir (<30 cases)
- 2014 Perli Vineyard Pinot Noir (<20 cases)
- 2015 Mendocino Ridge Pinot Noir (<10 cases)
- 2015 Russian River Valley Pinot Noir (<15 cases)
- 2016 Estate Pinot Noir (<5 cases)
- 2016 Perli Vineyard Pinot Noir (<20 cases)
- 2016 Saltonstall Vineyard Pinot Noir (<30 cases)
- 2017 Starscape Vineyard Pinot Noir (<30 cases)

Shipping incentive: If you purchase 12 of these bottles (mixed or full case), you'll get a special shipping price of \$20 per case. Use this code for online orders: Ship12. This special will end on March 28th.

Pickup incentive: For pickup orders, you'll receive a baker's dozen for the case (we'll choose a surprise wine for you). You can also call in your orders and we'll hold the wines for you. This special will end on March 28th.



## UPCOMING EVENTS

New tastings coming in April and June! You'll hear about it in the next newsletter.

- March 1 – 31: #BehindTheB on Cartograph social media
- March 22 - April 1: Spring release selection window opens for Cartograph Circle members; keep an eye on your email to make your selection
- March 26: Choate Rosemary Hall Social (if you're a Choate alum, email Serena for details)
- April 5: Spring wine release begins shipping
- May 1 and May 29: Spring wine release celebration lunch
- May 3: Spring wines will be featured in the tasting room and spring pickups begin
- May 15: St. Lawrence String Quartet at the Green Music Center



## BACK TO WORK WE GO

We'll keep you posted on budbreak. In the meantime, there's a pile of citrus at the tasting room — so if you're in town, stop in for navel oranges, Valencia juice oranges and Eureka lemons. We hope to catch up with you at the tasting room or at one of our release celebrations in May!

Cheers,

Alan and Serena

