



## Cartograph Circle Newsletter: October 2023

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### Hello

We're keeping this short and sweet, as we're in harvest mode and have picked our first fruit!

### OCTOBER 2023

[FROM THE WINEMAKER](#)

[MAGNUM DAY](#)

[FALL RELEASE UPDATE](#)

[STAFF PICK](#)

## FROM THE WINEMAKER: HARVEST IS UNDERWAY!

It's official: We brought in our first fruit, Pinot noir, on Friday, Sept. 30! It's going to be a fantastic vintage. Definitely a late start, but the quality of the fruit is excellent. If you've ever heard wine geeks talking about "hang time," this is the year we get to test the idea that the longer the fruit hangs, the more complexity it gains. I'm a believer.

It was a cool, wet spring, which led to a late start of the growing season — but we're in the thick of it now. Normally by this time of year we're almost completely wrapped up, or even already done, so it's an interesting change to be picking late and in much cooler weather. We're doing all sunrise picks this year, no overnights.

I'm still watching and sampling the Cartograph Estate vineyard, the Perli vineyard, the Riesling vineyard and the new Cab Franc vineyard, hoping for some warm weather. We got a little blip of rain but not enough to slow things down. The long-term forecast is looking pretty good; this will likely not be a vintage of big, jammy wines, which suits us just fine.

Cheers,

Alan





## MAGNUM DAY

We want to make sure you have plenty of time to pick up Pinot noir magnums for your holiday table and gift-giving, so we're releasing the magnums this month. And we're taking our magnum release to a new level this year: We want you to be able to taste them! We'll be pouring the new vintage of 2017 magnums (and perhaps also a library magnum) as our tasting menu on Saturday, Oct. 28. Hope you can join us. If you'd like your [magnum signed by Alan](#), let us know in advance and we'll have it ready for you, for pickup or shipping. Read about the magnums [here](#). One thing to note is that we only made 6 - 12 magnums from each vineyard.

### MAGNUM DAY

Oct. 28th

In thinking about the upcoming holidays, we want to share the new magnums with you.

We are pouring the 2017 Pinots from magnums all day!

Reservations encouraged. Regular tasting menu not available on Oct.28



## CARTOGRAPH CIRCLE: FALL RELEASE UPDATE

The weather is getting silly and things are getting tricky. We were unable to ship in September because of the heat and massive storms across the country. We've got the wines packed and ready to go; we're just waiting for the right window. As of today we anticipate **shipping the week of Oct 16th**. We'll keep you in the loop and let you know when the wines will ship.

In September, we had the pleasure of visiting with many Cartograph Circle members who came in to taste and pick up their wines. Thanks for coming by! If you're planning to pick up your wines but haven't yet, please make an appointment — for pickup plus a tasting, or for pickup only. If you'd prefer that we ship your wines, please let us know.



## STAFF PICK: 2018 TRANSVERSE PINOT NOIR

I love the idea behind our Transverse Pinot noir. This is the blend that I do first when I start blending each spring. While the vineyard-designate wines are crafted to highlight specific qualities from each vineyard, the Transverse blend is intended to represent that harvest year's character. In 2018, we had delicious fruit characters in all the fermentations. This blend is still showing lovely, dark fruit balanced by some savory notes like cigar box and black pepper. Enjoy with herby grilled chicken for a great pairing. We have 18 cases left.

Recipe pairing ideas:

- Vegetarian: [Balsamic Roasted Beet Salad](#)
- Seafood: [Fish with Sizzling Olive Butter](#)
- Meat: [Herbed White Bean and Sausage Stew](#)

[Purchase Wine](#)

- Alan



## BACK TO WORK WE GO

We're getting ready for the next pick and spending the days in the winery making sure the first fruit has a solid, cool fermentation. We'll keep you updated on harvest — and would love for you to come see the fermentations and taste the grapes we brought to the tasting room.

Cheers,

Alan and Serena

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