



Cartograph News: May 2019 - all sorts of happenings at Cartograph!

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Hello

There's a lot going on at Cartograph this month: After loads of rain in April, we've put in the veggies for our summer garden, and the estate vineyard is lush and green. We're excited to see the vines grow and are busy working the soil to ensure that the right nutrients are in place. We've released our new wines for spring and are featuring four of them on the tasting room menu beginning May 4 — we'd love to share a taste with you.

Cartograph has been featured in the local and national press a few times recently; we thought you might be interested in reading and sharing:

[KRON 4: Experience Springtime Beauty in Sonoma County](#) by Jennifer Boden

[Wine Soundtrack: From Podcast ... To Wine](#) by Allison Levine

[Sonoma Magazine: Russian River Valley Rosé](#) by Shana Bull

[Forbes: Gewürztraminer - Don't Say It, Just Drink It](#) by Tom Hyland

[San Francisco Examiner: Cartograph wines map a path for your palate](#) by Lyle Norton

[Wine & Spirits](#)

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FROM THE WINEMAKER: Tales of Transverse

Since we're just hanging out watching the rainy weather blow around Northern California right now, there isn't much to report on vineyard activity — so I thought I'd offer up some thoughts on a Cartograph wine that's both a new release and a library wine of sorts. just realized that our theme for the start of this year is “things in pairs.”

This spring we released the 2015 Transverse Pinot noir, which represents a simple idea that's very different from our usual "vineyard is everything" philosophy. My main goal with nearly every wine we make is to showcase the location from which we got the fruit — but Transverse ignores all boundaries to become a blend that isn't from any one place but rather reflects the entire vintage. This is the first wine I blend out of the barrel room each season; it pulls from any, and sometimes all, of the vineyards from which we source fruit.

Each season presents some characteristics that stretch across all fermentations. The 2015 crop was defined by a horrible fruit set, so there was very little fruit on the vines. This meant that the fruit had very concentrated flavors, which led to wines that were a step up on the palate weight scale and generally presented as broad on the palate.

The 2015 Transverse is all that and more. It has developed beautifully in the bottle, with aromas that are a mix of sharp and round, with baked apple, blackberry and baby aspirin balanced by tangerine, pine resin and a slight minty note. The palate is luxuriously rich and full, with the darker fruits balanced by some bright fruit flavors of lychee and cranberry. This wonderfully complex wine finishes with nice, round tannins that stretch the finish out for a long, fun ride.

I used five different lots in this blend, including some that were a combination of different blocks fermented together to help generate the complexity that we treasure. In all, the blend includes at least 10 different blocks with five different clones. For the clone geeks, here are the percentages of each clone: 115: 22% 777: 33% Heritage: 4% Pommard: 26% Swan: 15%

Also in the mix is 30 gallons from a barrel of hard-press wine that was a combination of several press lots, which I pulled in to give the Transverse a bit more backbone to support the luxurious 2015 fruit. This wine definitely has some earthy notes, too; it all adds up to a balanced wine that's ready to drink now — or, if you want some for the cellar, the palate will continue to pick up some weight for years to come.

We're celebrating Transverse later this month in the tasting room: On May 25, we'll have all three of our released Transverse wines — 2013, 2014 and 2015 — open for a special tasting. Stop in and explore the different versions of Transverse; no RSVP needed unless you're bringing a big group (6+ people).

Cheers,

Alan



MEET THE NEWEST MEMBER TO OUR TEAM: Andi Micheli

We're delighted to welcome Andi Micheli to the Cartograph team as our direct-to-consumer operations manager! Andi is a lifelong Sonoma County resident; she was born in Healdsburg and grew up in Alexander Valley on a small ranch surrounded by wineries, where she loved to play hide-and-seek in the vineyards and hijack the water pump from the reservoir on hot days.

Despite growing up in heart of wine country, Andi didn't pay much attention to wine until she started working at Chalk Hill Winery in her early twenties and began to understand that wine is a fascinating blend of science and art. She spent seven years at Chalk Hill, where she learned winery operations including sales, compliance, hospitality, marketing, accounting and more. Most of all, she learned to love and appreciate wine.

Andi went on to earn her EMT certificate and spent eight fulfilling years in the emergency response field. Wine shifted from a career to a hobby during that time, but she continued to explore wine locally and internationally, discovering her preference for Pinots and weakness for wine clubs. Andi says she's thrilled to be back in the wine world at Cartograph with such great people and such wonderful wines, and she looks forward to all the excellent things to come.



SPRING RELEASE UPDATE & SUMMERTIME SHIPPING

We had a great time celebrating with everyone who attended our spring release parties! Four of our new wines are currently on the menu at the tasting room: [2018 Rosé of Pinot Noir](#), [2018 Starscape Gewürztraminer](#), [2017 Russian River Valley Pinot Noir](#) and the [2015 Transverse Pinot Noir](#).

A few notes:

- **End of vintage alert:** We're down to the last 20 cases of the 2018 North Coast Rosé of Pinot Noir, so we anticipate selling out before July. Place your order now if you'd like some of this perfect summer sipper.
- **Shipping the spring release:** All spring release shipped wines are out the door (except for those going to New Jersey; we're still waiting for that license to come through!). We made it before the weather got too hot!
- **Picking up the spring release:** If you're picking up wines, they're ready for you at the tasting room. If you're not able to pick up this month, please let us know if you'd like us to ship them.
- **Summer Shipping:** If you'd like to place an order, UPS has a new program for shipping with special rates. Wines ship overnight air and arrive the next day (usually in the morning) with ice packs as needed for shipments to hot zones like Arizona, Texas and Florida. We'll contact you before we ship to ensure that someone will be available to sign for the wines on the arrival date. Shipping costs are as follows:
 - 12 bottles: \$65–\$78 outside of California; \$35 in-state
 - 6 bottles: \$42–\$52 outside of California; \$25 in-state
 - 3 bottles: \$19–25 outside of California; \$18 in-state



UPCOMING EVENTS

May 25: Library tasting of 2013–2015 Transverse Pinots, Cartograph tasting room

June 1: [National Bubbly Day](#) (a great excuse to have sparkling available by the glass in the tasting room)

June 8: [Art of Wine](#), Healdsburg, CA

June 15: Library tasting, Cartograph tasting room

July 20: Library tasting, Cartograph tasting room

July 20: [Live from Here with Chris Thile](#), Green Music Center, Sonoma State University (special pricing and wine tastings for Cartograph Circle members)

July 23, 25, 30 and Aug. 1: [Vino & Vibrato](#), Green Music Center, Sonoma State University

July 26–28: [International Pinot Noir Celebration](#) at Linfield College, McMinnville, OR

Aug. 30: [Friday Nights at the Schulz Museum: Peace, Love & Woodstock](#), Santa Rosa, CA

Get the most up-to-date info on our [events page](#).



BACK TO WORK WE GO

We're going to go put on our raincoats and get our hands in the dirt and tend to the vines and vegetables. We hope you're making plans to come visit — it would be a pleasure to catch up with you in person!

Cheers,

Alan and Serena