

the wine trust

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Dandi Wine Background

Owner: Jeff Nelson

Region: California, Santa Barbara County

Founded: 2018

Annual Production: 1,000cs

Description: Dandi is a new project from Jeff Nelson and James Sparks, respectively the owner and winemaker of Liquid Farm, the noted California Central Coast producer. The Dandi Wines collaboration was born out of a desire to work with different varietals and use grapes from different regions of the world. Like Liquid Farm, though, the winemaking sensibility is minimalist, merging Old World-style nuance and balance with California's sunny, ripe fruit.

Wine Notes – 2019 Dandi Wines Mourvedre (Happy Canyon AVA)

Dandi Wines Mourvedre is made from fruit grown in Vogelzang Vineyard in the Happy Canyon of Santa Barbara AVA. Vogelzang has been a partner of Liquid Farm / Dandi since 2011 and is the source of some of the grapes for Liquid Farms' acclaimed rose. The vineyard is located in the south-east corner of the Santa Ynez Valley, in a warm, sunny micro-climate that is well-suited to Rhone varietals. The grapes for this Rhone-style beauty were hand-harvested and destemmed, after which the wine was fermented for two weeks using native yeast, prior to an 11 month elevage in neutral French oak barrels (with 8 months on lees). The result is a lighter-styled Mourvedre with notes of fresh strawberry, rhubarb, and Italian leather and just the right amount of Mourvedre "funk". The 'hands off' approach to the cellar work really allows the terroir and beautiful fruit to shine through.

Technical Specifications

Varietal Composition:	100% Mourvedre
Vineyard Region:	United States / California / Central Coast / Vogelzang Vineyard
Vine Age:	4 years old
Production Volume:	~200 cases
Vineyard Characteristics:	Gently sloping, gravelly loam soil with patches of serpentinite
Wine-Making / Vinification:	Hand-harvested, fully-destemmed grapes 2 week native yeast fermentation in oak barrels (10% new oak), aged 11 months (8 months on lees) in 60 gallon neutral French oak barrels, some bottle aging prior to release Filtered, 13 ppm SO2 added
Alcohol / Volume:	13.0%
Acidity:	5.6 g/L
Residual Sugar:	>0.0 g/L