

AROMA

black plum, red licorice, tarragon

FLAVOR

mulberry, lavender, black tea

FOOD PAIRINGS

birria tacos, Korean bbq, smashburgers

VINIFICATION

5.43 tons of old vine Carignan hand-harvested on Oct 16th. Fruit was field sorted in the vineyard to ensure choice clusters were used. It was foot tread, then fermented beneath a submerged cap with 100% whole clusters for 12 days. The free run juice was racked to neutral oak where it spent 16 months undisturbed. Bottled unfinned/unfiltered.

SITE

This AVA was organized in 2011 based on its unique aspect. At elevations ranging from 1600-3000', it is one of California's highest growing regions. These dry-farmed, head-trained vines were planted in the 1960s by Jim McCutchen at 2200-2400'. The rocky soils limit vigor and extreme diurnal pattern extends farming cycles. All this requires a certain temperament which ranch managers Omar & Krista Talavera possess.

NOTES

We first visited Pine Mountain in 2011, led there by Napa viticulturist Mark Neal, who told us about old timer Jim McCutchen and his head-trained Carignan vines growing in rocky, high-elevation soils above a rock quarry. Halfway up the dusty road, Jim appeared in a rickety ATV full of dogs. I snapped a photo—something told me this was the start of something special. Jim grumbled "no photo of me is gonna help you boys sell wine," but he was dead wrong; he and the vineyard were the real deal. Over time, we grew deeply connected to the McCutchens and their ranch, often bringing collaborators, journalists, and friends who were all struck by its authenticity. In 2023, we dropped the Sativa reference, and rebranded the wine McCutchen Ranch, Pine Mountain-Cloverdale Peak to reflect its true origin.

DETAILS

Vineyard: McCutchen Ranch	pH: 3.67
Appellation: Pine Mountain-Cloverdale Peak	Brix: 22.3°
County: Mendocino	Total acidity: 5.05 g/l
Winemaker: Drew Huffine	Residual sugar: 0.4 g/l
Production: 409 cases	Alcohol: 13.1%
Anticipated maturity: 2025-2040	Yield: 2 T/acre
	Clones: Mother Clone
	Harvest dates: 10/16/23
	Bottling date: ??/10/25

