

AROMA

boysenberry, star anise, cedar shavings

FLAVOR

cassis, cacao, fruit leather

FOOD PAIRINGS

stuffed peppers, bacon burger, lamb curry

VINIFICATION

3 T were hand-picked on the chilly morning of Sept 27th. Fruit was hand-sorted and destemmed prior to a 4-day cold soak. Fermented on native yeast with daily cap management during a 21-day fermentation. Aged undisturbed in 25% new oak (one new puncheon barrel + four used barriques) for 27-months. Bottled unfinned/unfiltered.

SITE

Fondo means 'lowest part, or bottom' in Spanish and refers to the aspect of the lower Sonoma Valley. This block of Clone 337 Cabernet Sauvignon in the historic Bedrock Vineyard was planted in 2004 with an old-school California sprawl (leafier canopy, slower ripening) on alluvial soils of loam, clay, & volcanic ash. The expert farming done by the Bedrock team facilitates a lithe, eminently drinkable Cabernet reminiscent of those from another era.

NOTES

Why Cabernet, why now? Fair questions. The short answer is curiosity — shared, enthusiastic curiosity. Sara and I are geeks who love authentic wines from every corner of the world and from every grape capable of expressing place. We've long admired the California Cabernets of the 1970s and '80s and still treasure a few well-earned bottles resting quietly in our cellar. The spark for *Fondo* was a 1966 Mondavi Reserve: just 12.3% alcohol, barely a whisper of oak, and a telltale green edge running through the wine. It was poised, savory, and alive. We emptied that bottle rapturously. The question was unavoidable — could a wine like that still exist in a warming world? *Fondo* is our attempt to find out. When friends Morgan and Chris at Bedrock finished the final year of a 30-year contract with Mondavi's Reserve program, and offered us access to that old-vine, field-sprawled Cabernet, we didn't hesitate. The 2021 debut gave us the nerve to continue, and 2022 sealed the deal. Consider us committed. This 2023 bottling is 100% Bedrock fruit — now Certified Regenerative — and, in keeping with the remarkably long cool growing year, was picked 27 days later than the 2022.

DETAILS

Vineyard: Bedrock
Appellation: Sonoma Valley
County: Sonoma
Winemaker: Drew Huffine
Production: 230 cases
Anticipated maturity: 2028-2040+

pH: 3.61
Brix 23.5°
Total acidity: 5.47 g/L
Residual sugar: 0.4 g/L
Alcohol: 13.8%
Yield: 2 T/acre
Clones: 337
Harvest dates: 9/27-10/10
Bottling dates: 2/9/2026

