

Tucked inside the coastal mountains of Santa Barbara County, lies the bucolic Folded Hills. Less wind-exposed than Sta. Rita Hills and not as warm as Ballard Canyon, our site grows in its own unique microclimate. Together with local viticultural legend, Ruben Solorzano, we walked the property to find the ideal spot to plant our vineyard.

Ancient oak trees at the top of a rolling slope guided the search as we selected the home for our first vines. Studying the climate and investigating the soils, our team chose a special selection of Grenache and Syrah cuttings uniquely suited to grow cool climate, Rhône varieties.

Carefully preserving the natural beauty and health of the property, we tucked our vineyard between a stand of oak trees and the natural forest. Each variety is established in its own perfect aspect to the sun. The Grenache with a bit more warmth, the Syrah a bit less, to usher in just the right amount of ripeness for each variety. A daily cooling breeze from the Pacific Ocean comes through the canyon to the south, bringing with it freshness and mouthwatering acidity.

Throughout the Hillside Vineyard, the soils are a combination of well-draining, sandy loam mixed through with limestone rocks and gravel.

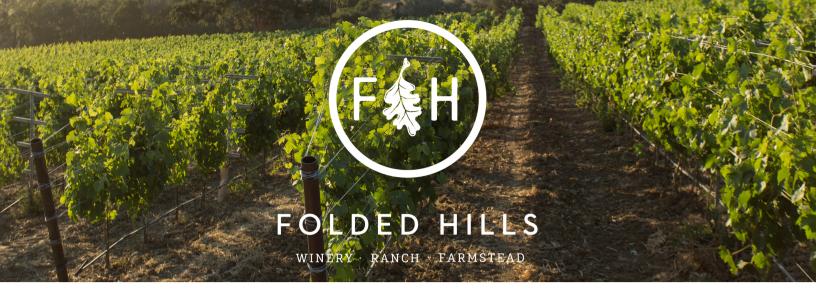
Because of this unique soil, the site retains just enough water and mineral complexity for the health of the vines, while making sure their roots don't stay wet.

On the valley floor, close to Nojoqui Creek, which feeds the land during winter rains, we planted a collection of Rhône whites. The site is ideal for capturing crisp freshness with vibrant flavors.

Ruben farms our vineyards organically. We wouldn't do it any other way. He works with our ranch manager and our farming team to ensure thoughtful, patient response to the vines' own needs. Additionally, we prune, plant and harvest according to the lunar calendar, to respect the natural rhythms of the vines. In winter, we enjoy a vibrant cover crop of mixed legumes.

During this time we also utilize the help of our animals to tend to and maintain the health of our vineyards. Following the harvest, our sheep, kunekune pigs, chickens, donkeys and peacocks help us to manage weeds and unwanted pests in the vineyard, and simultaneously compost the land.

Our goal is healthier, high quality wines - born from a respect for the land, and the forefathers that have walked this path before us.



#### ESTATE: Folded Hills

# HILLSIDE VINEYARD:

ELEVATION: 770 ft

SIZE: 12.4 acres

SOIL: Sandy loam mixed through with

limestone rocks and gravel FARMING: All organic

VARIETIES: Grenache, Syrah

## CREEKSIDE VINFYARD

ELEVATION: 600 ft

SIZE: 3 acres SOIL: Clay loam

FARMING: All organic

VARIETIES: Grenache Blanc, Marsanne, Clairette Blanche

## AVA: Santa Ynez Valley

**ULYSSES BLOCK** 

VARIETIES: Grenache

CLONES: Alban selection

SIZE: 3.57 acres

L.A.W.N. BLOCK

VARIETIES: Grenache

CLONES: clone 362

SIZE: 1.66 acres

#### NOJOQUI BLOCK

**VARIETIES: Syrah** 

CLONES: Estrella selection and clone

470

SIZE: 3.14 acres

#### **GOLDEN EAGLE BLOCK**

VARIETIES: Grenache CLONES: clone 362

SIZE: 2.60 acres

## REGION: Santa Barbara

### PLANTING STYLE:

ULYSSES, L.A.W.N. &

NOJOQUI BLOCKS:

Spur trained with alternating cross arms,

aka "The Ruben method"

 $2\frac{1}{2}$  ft between vines for higher density

8 ft between rows to ease farming

# PLANTING STYLE:

**GOLDEN EAGLE BLOCK:** 

Head-pruned in a traditional goblet

method

## PLANTING STYLE: CREEKSIDE VINEYARD:

Head-pruned in a traditional goblet

method