2022 Ruth Lewandowski Wines *Feints*

The Wine

We saw some better yields for vintage 2022, not “normal,” per se but far better than ’21, thankfully. As a result, Feints ’22 sticks a bit closer to the OG northern Italian theme. This is as ‘Feints-y” as it gets, with all the bright, poppy, cranberry spice and herbaceous signatures we’ve come to know and love from this cuvée. The majority of the blend remains the usual Arneis, Dolcetto, Barbera and Nebbiolo carbonic co-ferment. Small amounts of carbonic Montepulciano, Vermentino, Trebbiano, and even Grignolino found their way in as well.

The Vineyard

Fox Hill Vineyard
Soil: Sandy, rocky clay loam. Alluvium, derived from sedimentary rock - mainly sandstone.
Aspect: North facing slope, west/northwest facing slope
Elevation: 650ft above sea level
Vine training: Head trained, bush vine (reds) and cane pruned (Arneis, Trebbiano)
Vine age: ~40 years

The Winemaking

Dolcetto/Barbera/Nebbiolo/Arneis picked simultaneously and evenly distributed amongst numerous tanks. Remaining varieties vinified separately
Full carbonic maceration - duration ~10 days, after which all tanks were foot trodden
Short two day maceration post carbonic, then bladder pressed
Full native malolactic conversion
5 months on lees in stainless, Flextank and old barrel; one racking before blending/bottling
Unfined and unfiltered
One component received a 20ppm so2 addition after malo, no sulfur at bottling

The Numbers

Harvest date: varies, however mostly August 30th 2022
Average brix at harvest: 19.6
pH: 3.49
TA: 6.3 g/L
abv: 11.2%
Total cases produced: 1600

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