

Oyster River 'American White Wine' 2018

Producer - Brian Smith

Provenance: Warren, Maine

Farming: Conventional

Grape(s): 50/50 Cayuga and Seyval Blanc from Doyle Vineyards in the Finger Lakes

Vineyard(s):

Fermentation/ Aging: Machine harvested grapes are crushed and left for 12 hours to macerate before basket pressing into stainless steel for spontaneous fermentation as juice without any additions. Aged on the lees in steel through the winter in Brian's cold barn where it is naturally cold stabilized.

Fining/ Filtration: none.

Sulfur: 30 ppm added at racking, 20 ppm a week later at bottling.



The Producer:

Times are tough for dreamers but Brian Smith and his wife Allie have managed to defy the blue-screened modernity to create an edenic pocket dimension in rural Warren, Maine. Fixated on embodying what was best in the pre industrial world, they've built a polyculture farm with a focus on community. Brian delivers produce to the nearby town of Rockland in a literal horse carriage from 1937 and they host pizza parties and live music in a charming little space they built up recently. They grow a small patch of cold climate hybrid grapes, an orchard of cider apples, vegetables and livestock all integrated together and mutually supporting. The agriculture is purely organic, they write: "Farming without the use of chemical pesticides and fertilizers is the way of the past and the way of the future." The wines and ciders are similarly old school in style, unpretentious and priced to reflect their belief that wine is for the people!

The Vineyard:

The Seyval Blanc and Cayuga come from the Pulteney Block at Doyle Vineyards on the West side of Keuka lake. Farmed conventionally, the two varieties ripen simultaneously so they are picked and pressed together. Brian aims for about 17 brix at harvest. This is the same fruit that is used to make the Morphos white.

The Winery:

Doyle Vineyards uses a 20 ton machine harvester that juices the grapes as it pulls them from the vines. The machine is meant to pull grapes off the stems but Brian finds about 20% of the stems make their way into the bins. Because of the large quantity of fruit,

they use the press at Doyle Vineyards (their own is a smaller basket press) with about 12 hours of skin maceration between pick and press. The two varieties are spontaneously cofermented in stainless steel.

The wine spends the winter months on gross lees in steel tank in their cold barn, nominally heated by a wood burning stove where the wine naturally clarifies thanks to the low temperatures. The wine is racked only one time a week prior to bottling at which point they impart 30 ppm sulfite and then another 20 ppm at bottling. No fining or filtration.

For more email info@OlmsteadWine.com

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