

## Oyster River 'Morphos' 2019

**Producer:** Brian Smith

**Provenance:** Warren, Maine

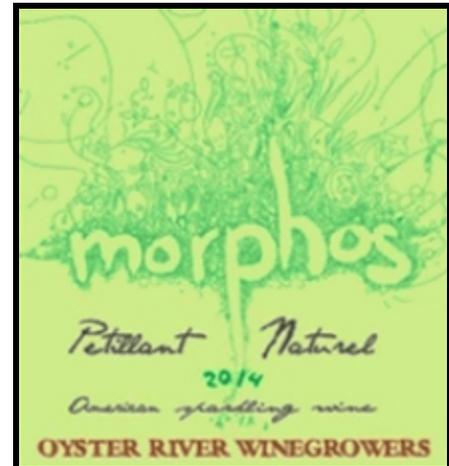
**Grape(s):** 50/50 Cayuga White and Seyval Blanc

**Vineyard(s):** Doyle Vineyards in the Finger Lakes region of New York

**Fermentation/ Aging:** Crushed in New York and fermented in tanks until sugars reach 0.5 brix whereupon the wine is bottled to produce a true 'pet nat'

**Fining/ Filtration:** none.

**Sulfur:** none added.



### 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 music in a charming little space they built up recently. They grow a small patch of cold weather 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. 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 American White wine.

### The Winery:

For 10 years, Brian was buying fruit from Serenity Vineyard whose crush regimen included sulfite added at crush in such abundance that he was forced to inoculate the wine with yeast. With 2018's harvest he decided to go elsewhere and with Doyle vineyards he can now spontaneously ferment the wine and work without any additions at all!

Machine harvested grapes are brought to Hazlitt Winery an hour away for crushing before schlepping the must back to Warren, Maine to ferment spontaneously. At about 0.5 brix Brian and the team bottle the still fermenting wine and it finishes its transformation in bottle so this is a true authentic pet nat. No fining, filtration or added sulfite.

For more email [info@OlmsteadWine.com](mailto:info@OlmsteadWine.com)

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