

HAARMMEYER

- WINE CELLARS -

**‘Craig Haarmeyer is one of the great winemakers of the greater Sacramento area’
 ‘Winemakers to Watch : Meet Our 10 Rising Star Vintners’
 -San Francisco Chronicle 2015**

Year Founded: 2008

Region: Sacramento, California

Founder: Craig Haarmeyer & the Haarmeyer Family

Known for: Craig Haarmeyer is a third generation Sacramenten who has been responsible for coining the term "Sacramento Terroir". He and his family are responsible for all of production, from picking to bottling, and believe in celebrating the history, place, and naturalness of varieties grown around the Sacramento area.

-Organic-

Haarmeyer Wine Cellars is a family team - Craig, Alex, Kelly, and Marian Haarmeyer. Started in 2008 with fruit from a vineyard near the town of Galt, CA, Craig was interested primarily in making wines using Spanish and Portuguese varieties, mainly because of the dry climate and the proximity of this vineyard to his home and winery in Sacramento, CA. He felt the place seemed right for the numerous varieties of sun loving, hardy grapes planted there. This led him to consider other sites and he noticed how the wines could define and express the terroir of the region. Soon he began using the phrase "Sacramento terroir" to describe his early efforts. Their primary focus is on Chenin Blanc and how it expresses itself, the vineyard, and the cellar. As wine drinkers they gravitate to Chenin Blanc wines irrespective of origin - Classic Loire Valley wines, Savennières in particular, and South African old vine wines are constant reference points. The way Chenin can manifest itself is abundant and compelling.



It has naturally high acidity and handles oxidative aging in such a way that the wines are refreshing and sour in their youth and nutty and complex in their old age. Chenin also seems to always express its varietal characteristics and its terroir. Chenin's Chenin-ness shows itself even when the influence of the cellar is present. They are committed to exploring Northern California terroirs through the lens of Chenin Blanc. They work only with farmers who raise organic fruit and in the cellar they do as little modern processing as possible. They are proud to work with some of the best farmers in the Sacramento and surrounding region.



2021 St. Rey SRV Chenin Blanc

'A white that can stand up to food' - San Francisco Chronicle

'20 wines under \$20: In a pandemic era, when traveling is largely out of the question, these wines, good values all, can take you on a trip around the globe.' - New York Times 2020

This vineyard is located deep in the delta in the southernmost part of the Clarksburg AVA where the average temperature is lower than that of the northern end and of the Lodi AVA to the east. The wind howls through the vineyard bringing cool marine air that tempers the summer heat. We make several passes each year to pick just the right fruit at just the right time. The third pick is for the young Chenin that we call 'SRV'. We look for a nexus of acidity, sweetness, flavor and phenolic ripeness in order to produce Chenin Blanc that exceeds the expectations of Sacramento Delta wine. Our basket press holds one ton of macerated fruit, so we foot tread the clusters and include the stems. We use no sulfur at the press and give the juice plenty of oxygen so we can oxidize the phenolics and end up with a sturdy and stable wine. The must is fermented in a variety of vessels, without

adding cultured yeast; roughly half neutral barriques and half stainless tanks. An egg and a few new barrels are used occasionally. ML is conducted natively, too. The wine remains on gross lees, no batonnage, until we bottle in February or March. We add minimal effective sulfur at bottling which is 20-40ppm depending on pH. And we coarse filter (2 micron) if the wine is deemed too murky for general consumption.

"Tastes like a summer fruit salad — think peach, cantaloupe and a generous sprinkling of lemon zest. Firm, mouth-watering acidity carries the wine." -San Francisco Chronicle



2022 Haarmeyer Potrero Nebbiolo Rosato

This wine represents our second effort with local Nebbiolo. The Potrero Vineyard is located in the Clements Hills sub AVA in Lodi and trained just like our regular Nebbiolo from Heringer Estates in nearby Clarksburg. This warm region shows how California differs so vastly from Piedmont in the old world. Similar climate as our Heringer Nebbiolo but different soils. Whole clusters are poured into one ton open top tanks for a native yeast fermentation. Pressed at zero Brix into large format oak vats for a short elevelage and native malolactic fermentation. Racked and bottled young to preserve freshness . This wine is light, if you can believe that, and is very soft on the palate.



2022 St. Rey SRV Zinfandel

A structured and acid driven Zinfandel from Cherryhouse Vineyard. West side Lodi is known for deep sandy soils and these vines were planted there in 1965. The vineyard is farmed organically by new ownership since 2014 when the Perlegos brothers purchased it. We pick early based on acidity and flavor in order to vinify a fresh and light version of Lodi Zinfandel. Foot trodden in one ton fermenters, no corrections to chemistry, no inoculations. Pressed to neutral puncheons for a short elevelage. No racking, no fining or filtration. Minimal effective SO2 at bottling.

Aromatically it is bright and spicy, with notes of ripe raspberries and blackberries, and a hint of red pepper flakes. On the palate, the wine is well-balanced with smooth fruit flavors and a finishing kick of acidity that leaves the mouthwatering. Bright, delicious and quaffable. You like Beaujolais? You're gonna need this!



2018 Haarmeyer 'Stampede' Zinfandel

The Stampede Vineyard was named after the fairgrounds next door where rodeo competitions have been held for generations. My cousin is a third generation cattle rancher and as a boy he used to compete there in various roping and riding events. Even just ten years ago he was still working the ranch on horseback. Planting of the vineyard began in the teens and twenties and finished in the 1940's. It is comprised of own-rooted, head trained Zinfandel with Mataro and Mission interplanted. The Perlegos brothers bought the property a few years ago and have started rehabilitating it by introducing cover crops and replanting the vines that have died off. The soil is very sandy and coarse as the vineyard is situated on the high banks of the Mokelumne River in the eastern section of the Lodi AVA. In the cellar we simply poured the clusters into one-ton open-top fermenters and waited a few days for signs of activity. Subsequently we treaded lightly on in order to just juice the top portion of fruit. We drained and pressed to neutral 500L puncheons and bottled ten months later without fining or filtering. This wine is bright and structured.



2022 Haarmeyer Blau-Blau

100% Blaufrankisch. You've heard of Glou-glou? This is Blau-blau. Blaufrankisch is a dark skinned variety originally hailing from Austria and the Czech Republic, Dark ruby with aromas of cassis, black cherry and steeped tea leaves. The palate is elegant with soft, well integrated tannins and pleasant crunchy acidity.



2022 Haarmeyer Nebbiolo

One of the lightest and most varietally correct Nebbiolos you will find in California. That being said, the five rows of Nebbiolo that have been planted is quite different from what we see in Italy. The soils are much richer here in the delta, the weather is much warmer and the vines are pruned in a completely opposite way than what is the tradition in Italy. It's trained on a quadrilateral cordon system and cropped at 5 tons to the acre. The traditional method is cane pruning and one is likely to see much lower yields. As with all of the fruit we work with we make picking decisions based on pH, flavors, the color of the seeds and separation of pulp and Brix. In that order. For the '22 vintage we were very lucky to harvest 2.5 tons, considering the vast majority of the vines were damaged by two late season frost events. Because of this there was quite a bit of second crop picked which resulted in the wine setting an orange color instead of the usual ruby red hue. This is one of our wines we refer to as partial-carbonic since we do not destem or foot tread the clusters. We simply pour them into open top one ton fermenters, put the lid on let nature takes it's course until we press at about 0 Brix to a neutral 600L oval shaped foudre, neutral 500L puncheons and a portion in stainless steel tank. The wine remains sur lie until we bottle without fining or filtration early the next year.