



2013 CINSULT

PHILOSOPHY

Onesta Wines capture the truth and honesty of each vintage, uniting the vines, the land, Mother Nature, and maturation. Jillian, Winemaker/Owner, promises to deliver wines with personality and depth every year. She believes life should be filled with family, good friends and adventure. Life is short, live by truth and honesty and you will always find peace and happiness. Enjoy wine on a regular basis!

VINEYARD NOTES

The Bechthold vineyard is the oldest vineyard in the Lodi region, planted in 1886. It is the oldest Cinsault vineyard in the world! The old vines are head trained, organically grown and dry farmed. Onesta is lucky to have a 4.2 acre block on the east side of the vineyard where the weakest vines are planted producing the most concentrated fruit in the whole vineyard.

VINIFICATION

100% Cinsault from 130 year old vines in the famous Bechthold Vineyard in Lodi. The perfect recipe involves gentle handling, saignée, cold soak, raring fermentation, extended maceration, and 12 months aging untouched in neutral French oak barrels.

TASTING NOTES

This is an A typical rich and intense Cinsault that explodes strawberry and spiced rhubarb pie in the glass. The 2013 vintage produced fruit with higher tannin levels, giving a bigger structure and more midpalate weight. The big red fruit is nicely balanced with white pepper and a hint of “Rhone meatiness.”

FOOD PAIRINGS

Peking duck, roasted chicken, lamb burgers, carnitas tacos, Thanksgiving dinner.

Only 500 cases produced.

“Whatever satisfies the
soul is truth.”

– Walt Whitman

Notes
