

PRESTON FARM & WINERY

Dear Wine Club Member,

Greetings to all of you in this hopeful January. I am sitting in my favorite coffee shop in town ruminating over the year here on the farm and prognosticating on the year ahead. My bedpost has a lot of notches on it—no it's not what you think—symbolizing milestones, reflections and aspirations. Did I tell you I have gotten past that awesome metric, entering my eighth decade? I'm 81 now which falls into the realm of high octane. Time to get stuff done.

Coffee houses have long been for me a metaphor of community. They are a place where people of all stripes come together to share a moment, a thought, some warmth, some cheer. This has always been where I am most inspired. It is tempting I suppose to think of this caffeinated environment as being a reflection of the actual town where it is found, but I must pause in such notions. I have written in the past about edges—the interface between two realities: woods and meadows, tumbling streams and rocky escarpment. The coffee house is one of the edges of our town, a dramatic interplay of its various realities and frailties. And along with that interplay comes hope, doubt, and denial. It's my world.

You've followed my ramblings long enough to know I have my edges. Yes, we are a winery; yes we are a farm. But what is important to me is not the Zinfandel we produce or the Zucchini we take to market. It is how we fit into the dynamic of pleasure, product and people that make up our community. It's a bit of a kaleidoscope, appearing and disappearing, coming back different each time.

One of my passions in recent years has been venturing into the food and farming-as-community world. Some of my heroes have expressed it in different ways. There's Rudolf Steiner of the Biodynamic stricture. We have long followed those teachings which were an early inspiration and roadmap for organic farming and that were essentially an academic push-back against the realm of chemical farming of the early 1900s. But Steiner also stressed the importance of farming as a dynamic element of the local community, its ecology, and its cosmic realities; we farm for people, in concert with natural elements, by the earth, moon and stars.

The other figure in my cosmos is Wendell Berry: farming philosopher, practitioner and prolific author. Berry's writings are a wonderful and wistful mix of joy and despair about the future of farming. He celebrates the growing of food as the stuff of human health and the glue for community welfare, but he regrets the turn of agriculture away from its partnership with nature and toward unmitigated profit. Paraphrasing one of his musings, the farmer should grow first for the health and sustenance of his own family; then sell the excess to his neighbors. Quaint and fanciful but pithy. Like soil and dirt.

I have recently been asked to join the board of Farm to Pantry, a local non-profit devoted to a partnership among people who grow food and those who are chronically underfed. Toss a bunch of words into the pot like food waste, inequity, hunger and spoilage. Stir with the spoon of volunteerism, nutrition, inclusion, and generosity. Savor the taste of the latter infusing the former and you have a movement that morphs from gleaned of excess farm and backyard vegetables into a significant social activity. Farm to Pantry measures accomplishment in terms of multiple 100s of thousands of pounds of vegetables gleaned and distributed to the food insecure. Wow!

No, I am not a practiced organization person, rather I tend to march to my own drum. But over the years I have gravitated toward people and movements that celebrate the partnership of land and nature with society and community. On our own farm we cherish the occasional visitor that recognizes in our helter-skelter stewardship hints of other times. “Oh, it’s Grandma’s farm”, they would say, “I remember the chickens running around”. I suspect what they are feeling is the personalization of this place, its random pace of progress. But what they are taking in also is probably Susan’s and my love of sharing, that our place is your place and we are here to be part of the community.

We’ve talked in recent letters of our excitement over partnering with LandPaths, a local non-profit skilled in bringing urban people, kids and families onto the land, into the wild. For several years now we have hosted week-long summer camps on our farm to expose young people to nature and to agriculture. Wow! This place comes alive and everybody lights up with glee. Add to that high school interns listening and learning, relating and reacting, planning and planting. Years later they come back glowing about their experience on the land.

We are small potatoes here on this little farm, there’s only so much we can do as individual farmers. But now is my chance to “go big”. I am hoping to learn from Farm to Pantry how a roustabout like me can become part of the larger social equation, bringing together the disparate elements of excess and need. Hey, I’m thinking about those notches on my bedpost!

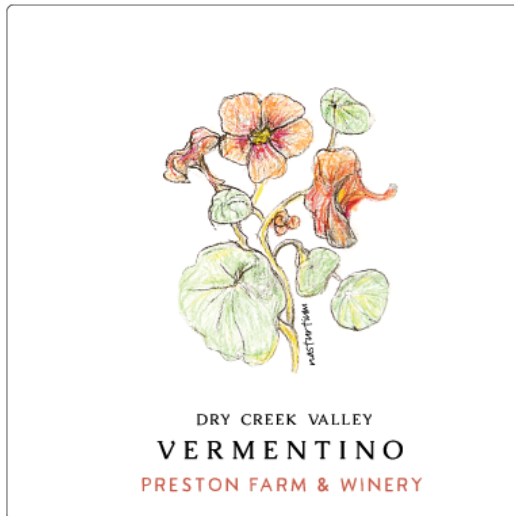
Of course all of this depends on our not floating away in the current tempest. It’s Saturday and it’s been raining on and off for 3 days. I can’t help but think of the kayakers in the Safeway parking lot a few flooding winters ago; I bet tomorrow it will be show-offy paddleboarders. But honestly I worry less about flooding than I do the ravages of drought. A recent opinion piece in the Washington Post highlighted the disconnect between water shortages in dry states and the wanton wastefulness of modern farming. As I explore our community’s inequities of food and families I wonder if I will think differently about our own farming practices? How can we make our own personal farming microcosm more relevant?

Stay tuned. Look for future notches.

Lou and Susan



PRESTON FARM & WINERY



2021 Vermentino
Dry Creek Valley
Organically Grown
Estate-Bottled

100% Vermentino
12.8% Alcohol
TA: 5.9 g/L
pH: 3.55
Bottling date: 10/25/22
Release date: 1/15/23
115 cases produced

Winemaker Notes

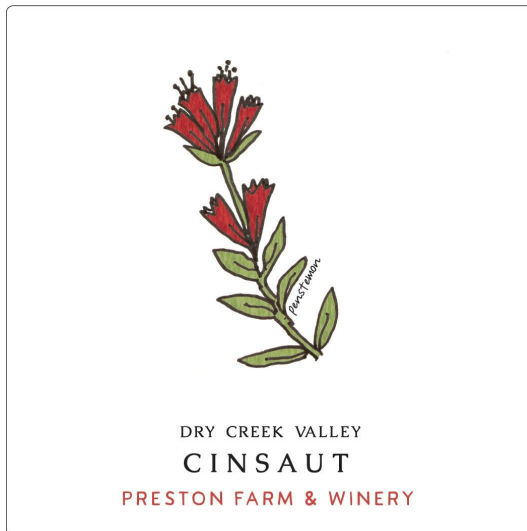
Along with our White Wine blend, our inaugural release of Vermentino is an exploration of minerality, richness, and intensity using ancient techniques of skin-fermentation and maceration. It was an easy and exciting decision: as a grape, Vermentino has *so much* flavor, and it's mostly unlocked by chewing on the skins for a moment.

For the 2021 vintage, we separated the harvest into two lots of wine, the first was sent to press right away to make a crystalline white wine, and the second was left to ferment and later rest on its skins for about three weeks. These two lots were blended together relatively early – after completing malolactic fermentation in January 2022 – and left to age in neutral barrels until bottling in October. The wine is bottled without filtration.

Tasting Notes: Effusive aromatics of orange, dried apricot, pineapple rind, with a hint of salinity and herbaceousness. A rich and nervy energy marks the palate, with flavors of apricot, orange creamsicle, cardamom, and savory herbs. Lasting and focused finish, with tannin reminiscent of black tea.

Grapes are certified organic (CCOF). Fermentation is initiated spontaneously without the addition of commercial yeast or malolactic bacteria.

PRESTON FARM & WINERY



2021 Cinsaut
Dry Creek Valley
Organically Grown
Estate-Bottled

100% Cinsaut
13.0% Alcohol
TA: 5.7 g/L
pH: 3.6
Bottling date: 10/25/22
Release date: 11/15/22
Cases produced: 204

Winemaker Notes

Cinsaut exudes charm at every stage of the winegrowing process. In the vineyard it's prized by workers as a tasty snack on a hot day in the field, then, during the alchemy of fermentation, its tanks suffuse the winery with a bake-shop, cherry-pie headiness. Finally, in your bottle it's a low-ish alcohol, exuberantly medium-bodied vin de soif that brings delight and camaraderie to drinkers of all stripes no matter their typical go-to style. These days, we ferment and age it in the simplest ways possible to let its inherent virtues shine through: a 100% whole-cluster fermentation is pressed off after a short maceration to neutral oak puncheons (think barrels, but twice as big), and bottled without filtration sometime between 12-15 months later.

The 2021 shows provencal herb-accented berry fruits and delicate hints of violet on the nose, and in its youth continues to gain complexity and bouquet over a few days of being open. Redcurrant, bramble and berry-punch flavors emerge in the mouth, followed up by a clean finish that impresses with layered, smooth-grained tannin. Enjoy it with friends anytime over the next 5 years. --GH

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PRESTON FARM & WINERY



DRY CREEK VALLEY
PETITE SIRAH
PRESTON FARM & WINERY

2020 Petite Sirah
Dry Creek Valley
Organically Grown
Estate-Bottled

97% Petite Sirah, 3% Cinsaut
14.6% Alcohol
TA: 6.6 g/L
pH: 3.47
Bottling date: 03/03/22
Release date: 07/05/22

Winemaker Notes

Dark and brooding but light on its feet, the Petite Sirah immediately stands out in our lineup of red wines. In 2020 our two blocks were harvested in the middle of the harvest season, with each lot fully fermented to dryness and left to macerate on the skins for an extra week or two. This extended time in tank – along with a small co-ferment of juicy Cinsaut – helps to resolve tannin in the wine without sacrificing the energy and intensity the grape is so beloved for. The resulting wine brings waves of dark fruits: mulberry, blackberry jam, some plum and even carob; layered with notes of graphite, vanilla, and a distant hint of floral perfume (lilacs, violets) on the nose. Full-bodied and lush in the mouth, it closes with a long, pure finish filled with fine-grained, dense Petite Sirah tannin. -GH

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Preston Wine Club Discounts:

10% Less than 6 Bottles

25% Off Half Case

30% Off Full Case or More



Preston Wine Club Price List January 2023

White Wines	Regular Bottle Price	Case With Club	Discount
2021 Vermentino	\$38.00	\$319.00	\$26.60/bottle
2021 Madam Preston	\$40.00	\$336.00	\$28.00/bottle
Red Wines			
2021 Cinsaut	\$38.00	\$319.00	\$26.60/bottle
2019 Grenache	\$38.00	\$319.00	\$26.60/bottle
2021 Barbera	\$38.00	\$319.00	\$26.60/bottle
2021 Carignane	\$45.00	\$378.00	\$31.50/bottle
2020 Zinfandel	\$40.00	\$336.00	\$28.00/bottle
2018 L. Preston	\$48.00	\$403.20	\$33.60/bottle
2021 Apple Quince Cider	\$16.00		
2022 Chaste Maiden Olive Oil	\$30/375 ml \$50/750 ml		

Preston Farm and Winery

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