

PARTS & LABOR

RED WINE
CALIFORNIA

2022

pH: 3.67

TA: 6.90 g/L

Alc. 12.4% by vol.

Production: 2236 cases



I'VE SAID THIS MORE TIMES THAN I CAN REMEMBER NOW, BUT THIS IS THE WINE THAT WE ARE MOST LIKELY TO DRINK AT HOME. MOST OF THE TIME, IT'S HARD TO ENJOY OUR OWN WINES, THEY FEEL LIKE WORK, BUT PARTS & LABOR HAS ALWAYS BEEN DIFFERENT. IT IS SUCH AN UNFORCED, GULPABLE WINE THAT WE FORGET IT IS OURS. AS USUAL, THE GOAL WITH THIS WINE IS TO BE A CALIFORNIA BISTRO WINE, LIGHT ON IT'S FEET, GREAT WITH FOOD, FUN AND EASY TO DRINK, AND AFFORDABLE.

WE MIXED THINGS UP IN 2021 TAKING THE BLEND IN A GRENACHE HEAVY DIRECTION AND LIKED IT ENOUGH TO KEEP IT THAT WAY IN 2022. THE SPIRIT OF THE WINE IS STILL TRUE TO WHAT IT ALWAYS HAS BEEN. THIS IS A REALLY LOVELY VINTAGE WITH 40% GRENACHE FROM WADDINGTON RANCH, MANGELS RANCH, AND CEDAR LANE, 38% CARIGNANE FROM LOLONIS, MARIA MARTINSON AND CASTAÑON, AND 22% SYRAH FROM VECINO AND SMITH ROAD. PRODUCTION IS STILL BELOW NORMAL AS THE DROUGHTS HAVE AFFECTED CROP LEVELS ESPECIALLY IN MENDOCINO.

EACH LOT WAS BROUGHT INTO THE WINERY SEPARATELY AND FERMENTED IN STAINLESS STEEL TANKS. ALL FERMENTATION WERE UNINOCULATED AND MALOLACTICS PROCEEDED SPONTANEOUSLY. THE BASE BLEND WAS MADE IN DECEMBER AND THE FINAL BLEND WAS MADE BEFORE BOTTLING. AGED 100% IN STAINLESS STEEL TANKS AND LARGE OAK FOUDES. BOTTLED APRIL OF 2023.

THE LABEL AND CARTON WERE CREATED BY SARA AND BOBBY ROSENSTOCK OF JUST A JAR DESIGN AND PRESS BASED IN OHIO. THE NAME STILL PRETTY MUCH SPEAKS FOR ITSELF. THIS WINE IS ABOUT NOT MAKING SOMETHING MORE COMPLICATED THAN IT NEEDS TO BE TO GET THE JOB DONE.

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