



Winemaker Scot Bilbro has been at the helm of Marietta since 2012; his father, Chris Bilbro, founded the winery in 1978.

Christo Red Blend 2018

North Coast, USA

ESTATE

Starting with only a handful of purchased grapes in 1978, Marietta Cellars has been a standout winery in Sonoma and Mendocino since the very start. Founded by Chris Bilbro, a Sonoma native with winemaking roots dating back three generations, Marietta rose to prominence with its revolutionary Old Vine Red, a California red blend that essentially created the category. The winery has slowly expanded its estate holdings over the past thirty years, evolving into a beacon for high quality, balanced Cabernet Sauvignon, Zinfandel, and Rhône variety blends.

WINE

Named and styled after Chris Bilbro, affectionately called "Christo" by his great-aunt Marietta, this Rhone varietal blend is gentle but powerful, pleasurable but deep, and refined while raw. An ode to Scot's father and founder of Marietta Cellars, this blend is largely Syrah from the McDowell estate, blended with Petite Sirah from the Angeli Estate and Grenache from the Yorkville Highlands Estate. The pig snout on the label is a reminder of how Chris Bilbro made wild boar sausage and carted his creations around the country to share with chefs and wine lovers alike as he sold Marietta wines.

VINEYARD

The Syrah comes from the McDowell Valley estate, estate which is situated in a valley surrounded by mountains, effectively acting like a sink where cool air collects at night, preserving acidity and freshness. The Petite Sirah comes from the Angeli Estate vineyard in Alexander Valley and the Grenache comes from the Yorkville Highlands estate at 1,400 ft in elevation on the mountain pass between the Anderson Valley and the Alexander Valley.

Farming: The Christo Red Blend 2017 is made from 100% estate fruit, all of which is organically farmed

WINEMAKING

Variety: 60% Syrah, 24% Grenache, 12% Petite Sirah, 4% Viognier

Fermentation: The Syrah is co-fermented with a small amount of Viognier for aromatic lift and blended with Grenache and Petite Sirah

Aging: 18 months in neutral oak

Alcohol: 15.0%

VINTAGE

Spring rains encouraged healthy roots and set up great canopies. The fruit set and cluster development was flawless. Then August and September clocked in as mild, even bordering on cool. The first lovely, perfectly ripe fruit was harvested in September. A long, dry October and November with beautiful sunny days which slowly ripened the remaining crop. Long seasons like these allow early tannin maturation while the cool weather protects the acid. All leading to developed, powerful tannins with bright acid at lower than typical brix.

TASTING NOTE

Violet, ripe plum, and sage combine to create an evocative nose with hints of charcuterie and iron-like minerality adding an undercurrent of wildness. On the palette, dried strawberries, dark chocolate and black tea richly coat every available surface leaving a chewiness that speaks to aging.

