

# Ernest Vineyards

Ernest Vineyards was co-founded by Todd Gottula and Erin Brooks in 2012. The name of the wines and the venture were inspired by Gottula's grandfather, Ernest, who's entrepreneurial spirit and depth of character provided an example this husband and wife team wanted to carry forward. This earnestness drives Gottula, Brooks, and their winemaker, Joseph Ryan, in creating attainable wines of restraint modeled off of excellent Burgundies.



Ernest extends beyond the owners and winemaker in the form of their bond with the independent growers who farm the land. Hailing from agricultural families, both Gottula and Brooks rely upon these personal relationships with 15 different farmers in Sonoma County representing 17 unique sites totaling 24 acres of vines. Each site has been selected for its own unique terroir, but the common through-line is colder climate sites that historically maintain lower air temperatures during the growing season compared to the rest of Sonoma. The goal is to maintain tension in the wine, maintaining high-acid and low alcohol without losing the diversity of each site's climate and soil. Minimal oak is used in the *élevage* to ensure that the wines are balanced and smooth.

The Edaphos wines are an additional label produced by Gottula, Brooks, and Ryan. Edaphos is Greek for "base," "ground" or "soil." So, it is appropriate that Edaphos Wines are occasionally referred to as their "sandbox." This line of wines is a chance to work with off-the-beaten-path varietals in small lots, and provides the team to try new approaches to winemaking while opening up new possibilities for the growing community of Ernest Vineyards' fans.

## Edaphos Grenache



**Varietal/Blend:** Grenache  
**Farming Practices:** low impact farming  
**Vineyard:** Steel Plow Vineyard  
**Elevation/Exposure:** 764ft. / 1% southwest facing slope  
**Soil:** Casabonne series (decomposed sandstone and shale loam)  
**Harvest Technique:** by hand  
**Yeast:** ambient  
**Fermentation:** partial carbonic maceration without sulfur / 1 month on skins / light basket pressing to concrete amphora (egg)  
**Malolactic:** full  
**Maturation:** 10 months in concrete amphora and a small portion in neutral puncheon  
**Sulfur:** 20ppm total SO<sub>2</sub> at the time of bottling  
**Alcohol:** 14%  
**Fined:** no  
**Filtered:** yes  
**Country:** United States  
**Region:** California  
**Subregion:** Sonoma County  
**Production #s:** 165 12-packs

**TASTING NOTES:** Light, bright burgundy color packs aromas of dried cherries, pomegranate seeds, and dusty red roses. A vibrant palate with charming fruit, well-balanced tannins, mélange of dried and fresh red fruits, refreshing acidity and pronounced earthiness.

**VINIFICATION:** Partial carbonic maceration on the stems and without sulfur. The 2018 spent nearly a month on the skins and was lightly pressed in a basket press. Most of the wine was aged in concrete Amphora for a long malolactic fermentation with a small amount going into neutral puncheon. Aged 10 months. Filtered for clarity and stability. 20 ppm SO<sub>2</sub> at bottling.

orders@tedwardwines.com

212-233-1504