

Frequency Wine Company

Frequency was born from the belief that positive energy can be created, bottled, and shared throughout the world to be sown and harvested for a vast influence. Pulling inspiration from many creative forms, winemaker Zac Wasserman has been slowly growing his label from the original duo of GSM blend and the Artist Series blend.



Wasserman started Frequency in 2010, while working with the Santa Barbara County Syrah master, Joey Tensley. Given a little time and space to pursue his own label, Wasserman has honed a style of wine that is his own. The line of wines now includes a Graciano, as well as a limited production of single-site Chardonnay and Pinot Noirs. The Artist Series blend has a new label every vintage that features a painting that in some way conjures the spirit of the growing year.



Graciano



Varietal/Blend: Graciano

Farming Practices: conventional

Vineyard: Portico Hills Vineyard

Soil: calcareous, rocky loam

Harvest Technique: by hand

Yeast: selected

Fermentation: 25% whole cluster ferment in 1.5 ton open-top fermenters with hand stirring and punchdowns / cold soak for 3-5 days / fermentation continues for another 10 days in a warmer part of the cellar / direct press to barrel

Malolactic: yes

Maturation: 10 months in barrel (15% new)

Vegan: yes

Alcohol: 15.5%

Fined: no

Filtered: no

Country: United States

Region: California

Subregion: Santa Barbara County

“This south-facing site in Los Alamos is oriented to reach ripeness in every vintage. Rocky loam / calcareous terrain is a blueprint for chiseled-structured wines. Graciano's fruit forward tendencies, Portico Hills grippy terroir, and 2019's generous presence of acidity gives this wine a sense of prudence. Inky purple as always, blackberry bramble, and silky taught tannins. Early elegance in its confident posture – its most desirable traits will be there for those who wait.”

–winemaker's notes

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