

Rootdown Wine Cellars

Mendocino County Sangiovese Jane's Vineyard

ABOUT THE ESTATE

- Founded in 2014 by Sonoma County native Mike Lucia, Rootdown Wine Cellars reflects his decades of experience in Northern California.
- Rootdown specializes in single-varietal, single-vineyard wines from organically farmed vineyards in Mendocino, Sonoma, and Amador Counties, producing refined expressions of varieties like Sangiovese, Pinot Noir, Riesling, Savagnin, and Trousseau.
- In 2019, Mike acquired Cole Ranch—the smallest AVA in the U.S.—shifting Rootdown's focus toward Jura-inspired varieties including Trousseau, Savagnin, Pinot Noir, and Chardonnay.
- This estate emphasizes minimal-intervention winemaking with hallmarks such as low alcohol, high acidity, native fermentations, little to no new oak, and minimal sulfur additions.
- Mike seeks to create wines that showcase earth and texture over fruit, expressing the unique terroir of each vineyard site.

APPELLATION

Mendocino County

GRAPE VARIETY

100% Sangiovese

FARMING

Organic

SOIL

Alluvium

VINEYARDS & VITICULTURE

Since 2016, Rootdown has been purchasing fruit from Jane. Who is Jane? A retired vineyard hobbyist who spends her time nursing this organic 2-acre vineyard emphasizing biodiversity near the base of Duncan Peak in Hopland. The site sits atop Talmage soils, known for very deep, somewhat excessively drained soils formed in alluvium from mixed sources.

HARVEST & VINIFICATION

Hand Harvested September 23, 2023. This fruit was divided to 2 small tanks with both being 50% whole cluster and 50% de-stemmed. The first two days of pre-ferment sees a traditional mixing or pump over. For the rest of fermentation the délestage approach is used, separating grape solids from the juice, then pumping the juice back to the tank. Once dry, the wine is pressed to a stainless steel tank before going to 500L puncheon barrels for élevage.

ALCOHOL BY VOLUME

13.1

PACK SIZE

12x750mL

