



Birichino

With its lively acidity, bright fruit flavors, and a textured palate, Birichino Scylla celebrates the unique character of historic vines, producing a wine that is both fresh and timeless.

Scylla 2022

California, USA

BIRICHINO

Region and Vineyards

The fruit for **Birichino Scylla** comes from historic vineyards in **Lodi** and **Mokelumne River AVA** and **Santa Clara Valley**, two regions that perfectly represent California's rich viticultural heritage.

In **Lodi**, the **Montague Vineyard**, planted in **1927**, is a remarkable site known for its **old-vine Carignane**. The deep-rooted vines thrive in the fertile yet well-drained **Tokay Fine Sandy Loam** soils, producing fruit with exceptional vibrancy and energy. Here, Carignane develops a strikingly **bright fruit profile**, brimming with flavors of red cherries, raspberries, and subtle floral notes.

Nearby, the **Mule Plane Vineyard**, planted in **1930**, offers a contrasting expression of Carignane. The vines, situated in **rocky soils**, produce smaller berries with greater concentration and complexity. This vineyard's grapes bring a darker, **more mineral-driven** and savory character to the wine, balancing the exuberant fruit from Montague.

The final component of the blend, **Mourvèdre**, comes from the historic **Besson Vineyard** in Santa Clara Valley. With its cooler climate and old vines, Besson contributes layers of **structure**, deeper fruit tones, and a touch of exotic spice, adding depth and dimension to **Birichino Scylla**.



Alcohol :13,00 %

Composition: 78% Carignan, 22%
Mourvèdre



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Winemaking

The **2022 Birichino Scylla** embodies the winery's philosophy of minimal intervention, a commitment to allowing the vineyards' voices to shine. Grapes were meticulously **hand-harvested** in late **September**, ensuring optimal ripeness and freshness. This careful selection preserves the bright fruit character while capturing the nuance of each vineyard.

Fermentation occurred **spontaneously** with native yeasts, reflecting Birichino's focus on authenticity and terroir expression. Each varietal—Carignane and Mourvèdre—was vinified separately to allow their unique attributes to develop. Aging was done in **neutral barrels**, ensuring the wine retained its pure fruit expression and **natural energy** without interference from oak.

The blend consists of **47% Carignane (Montague Vineyard)**, **31% Carignane (Mule Plane Vineyard)**, and **22% Mourvèdre (Besson Vineyard)**. Bottled in **June** without fining or filtration, this wine preserves its raw, unadulterated character and vibrant complexity. With a total production of only **447 cases**, **Birichino Scylla** is an artisanal wine that reflects both heritage and innovation.

Tasting Notes

- **Color:** Deep ruby with brilliant garnet highlights.
- **Aroma:** A captivating nose of **red cherries**, **wild raspberries**, and hints of **dried herbs**. Subtle notes of **savory spice**, earth, and a faint mineral streak add complexity.
- **Palate:** Fresh and lively, with juicy red fruit flavors—**cherry**, **pomegranate**, and ripe raspberry—balanced by a distinct **mineral edge** and savory undertones. The **fine-grained tannins** and bright acidity create a medium-bodied, textured wine with a long, vibrant finish.

Did You Know?

The name **Scylla** is inspired by the mythical sea monster from Homer's *Odyssey*. Just like its namesake, this wine combines elements of elegance and wildness, capturing both the bright energy of Carignane and the earthy depth of Mourvèdre.



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Wine Pairing Ideas

- **Grilled lamb chops with rosemary:** The wine's savory notes and bright acidity complement the richness of the lamb and the herbal flavors.
- **Seared duck breast with cherry glaze:** The fruit-forward character of the wine enhances the sweet-savory balance of the dish.
- **Wild mushroom risotto:** The earthy complexity of the wine pairs beautifully with the umami-rich mushrooms.
- **Charcuterie and aged cheeses:** The wine's freshness and structure make it a versatile partner for a selection of cured meats and cheeses.



Wine Enthusiast (WE) : 91 Points (2019)

This earthy, slightly funky blend of 78% Carignan, 15% Grenache and 7% Mourvèdre opens with aromas of cranberry, turned earth and dusty herbs. The palate's crunchy, tarry tension is loaded with blistered raspberry flavors and an underlying earthy funk. (MK)



Wines & Spirits (W&S) : 90 Points (2017)

A blend of about two-thirds carignane and one-third grenache, with a dollop of mourvedre, this wine is brisk and lifted, with crunchy pine scents, and flavors moving toward spiced red cherry. It's youthful and lower in alcohol (13 percent) than a lot of domestic Rhône blends, the fruit bright and lifted, the tannins bearing a fine edge for short ribs.



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