

SINE QUA NON

Dear Searcher of Goodness ~

One of the all-time GREATS, Winston Churchill, that I have admired for as long as I can remember once gave this great advice ~ **a good speech should be like a woman's skirt; long enough to cover the subject and short enough to create interest.** I certainly don't intend to give a "speech" here, but rather hopefully just give you some gray matter nuggets and of course a little insight into the "goodness" we are hawking here.

I means Manfred of course and here is one of those "nuggets." I sort of collect them re-read them now and then because they inspire me and they keep the juices flowing...so to speak. Hopefully you'll like it too.

The great ones do not set up offices, charge fees, give lectures, or write books. Wisdom is silent, and the most effective propaganda for truth is the force of personal example. The great ones attract disciples, lesser figures whose mission is to preach and to teach. These are gospellers who, unequal to the highest task, spend their lives in converting others. The great ones are indifferent, in the profoundest sense. They don't ask you to believe: they electrify you by their behavior. They are the awakeners. What you do with your petty life is of no concern to them. What you do with your life is only of concern to you, they seem to say. In short, their only purpose here on earth is to inspire. And what more can one ask of a human being than that? **-Henry Miller**

Can't say I can live up to that, but dang it...I give it my best shot...I am trying and don't anyone push me farther than that. Because...the most dangerous anger comes from someone with a good heart. They hold it in, they stay calm, they forgive until one day they can't anymore... Don't push a good person too far. And I think I am a pretty good fellow.

Now let's shoot the you-know-what about what you are probably and properly most interested in ~ **WINE.**

As is customary for this time of year, we have two Winners, both from the pleasing **2023** Vintage. Yes, it is our **Grenache** and **Syrab**. Theoretically or perhaps "historically" speaking I should now be able to end my plea, but since I said above "I am a pretty good fellow" I will not do that, but rather give you more perspective and more detail on the wines and the vintage. Let me start with the VINTAGE. Both, the not long ago finished 2024 year as well as 2022 had low yields that tested our dedication.

Namely jarringly low yields. **2023** wasn't exactly a grape avalanche either, but let's call it "**normal**" by our twisted logic. From a yield perspective that is. From a qualitative point of view ~ it was exceptional. Downright profound as a matter of fact. The Vintage of the Millennium? Maybe not and even if it were...how the heck would I know that? But I AM selling, so maybe I should run with it, but I won't because of the "good fellow" thing. Plus I dislike these type of statements. But it was right in my wheelhouse. The weather was very mellow and steady. No undue events in either direction. We had one single day where temperature rose to 100° and only at one of our four **Estate** vineyards. All very methodical and consistent. Some people claim that years like that don't produce wines with complexity, but not me. Some people probably still think that the world is flat too. Vintages like that *can* make perfectly ripe, but also nuanced, to-the-point, vivacious, elegant wines. That **is** what happened here. The wines have good acid and liveliness, but not unsophisticated either. Everything was and is where it should be. Just darn wonderful weather that allowed us to harvest when we wanted without too much stress or worry. Our last pick was on November 14 and it all ended up a pleasure and/or reward. Certainly a year that I hope will come many more times.

I know I have explained this before, but I shall do so again as a reminder. These wines are again called DISTENTA. That is Latin and means UNLABELED and since these are the fifth in the Distenta Series, they get the Roman numeral **V**. Of course they still get the "art" labels ~ that has always been the **SQN** style. Our son August assists there too.

So let's get into the nitty-gritty of the first wine and that is...

2023 Grenache Distenta **V**

I have said it countless times before, so how can one more hurt? Both **E**laine and I are Grenache fanatics of the first order. My now oftentimes stolen line has long been..."Grenache delivers what Pinot Noir promises." Yes, it is a touch odd or even sarcastic, but what I mean by it is that there are similarities of sorts. Grenache has a softness, a lushness, a rose petal side to it that I often associate with great Pinot Noir and although it frequently is richer and more powerful than Pinot Noir, it does have that characteristic. Or it SHOULD have it.

The cuvee is - 81.8% Grenache, 8.6% Mourvedre, 7.7% Syrah and a whopping 1.9% Whites (made up of 1.3% Gelber Muskateller and 0.6% Petit Manseng). These numbers just come about from tasting. My main concern has always been to simply make something tasty and...lasting. Everything else is secondary. The fruit / vineyard sources, all **ESTATE** now, are 42.2% Cumulus Vineyard, 28.2% Eleven Confessions Vineyard, 24.5% **The Third Twin** Vineyard and 5.1% **Molly Aida** Vineyard.

25.4% of the fruit was fermented whole cluster (Grenache). The rest was destemmed. After alcoholic fermentation the wine went into barrels of which 57.8% were **NEW** French Oak, but almost all of them were DEMI-MUIDS (large 600 Lit. buggers) as opposed to barriques. The only critic to have tasted this treat so far is Jeb Dunnuck, but Lisa Perrotti-Brown and Billy Norris from VINOUS are coming very soon. Of course the toughest critic of them all, **E**, has tasted it with me at home over 3 days. That's a test of **M's** courage too, but I am still writing to you, so I guess I passed there.

My scribbles state: **FIRST CUVÉE**

Beautiful, quite dark, but not oily dark. Great nose. Playful and vivacious and more Grenache-like than I anticipated it would be. Very lush and super juicy. Delicious. Better than I thought it would be. The **Boss** thinks I should use less or **NO** Petite Sirah. I'll check that.

A few days later: **TAKE 2 CUVÉE**

Still good color, but fresher, livelier, even more Grenache-like nose and mouth. Go with it. More red fruited. Raspberries on steroids. Very good wine. There is flint and peppermint too.

Another few days later: **TAKE 3 CUVÉE**

A slight change from before (barrel selection). A touch lighter in color, but still quite dark for Grenache. Even more spry than before and even **MORE** Grenache-like. Holy smokes...definitely **GO WITH THAT**. Off-the charts lovely.

Just when you think what could possibly be added to that? Well, we don't rest too quickly. We **DO** have another Champion. And that is...

2023 Syrah Distenta **V**

This is clearly no weakling either. This Baby is a composition of 85.8% Syrah, 5.5% Grenache, 3.7% Petite Sirah, 3.3% Mourvedre and 1.7% Whites (made up of 0.4% Gelber Muskateller and 1.3% Petit Manseng). The Birth Moms were 48.6% **The Third Twin Vineyard**, 27.8% **Cumulus Vineyard** and for good measure 23.6% **Eleven Confessions Vineyard**. Here only 11% was fermented whole, but most of it was destemmed. Then the delicious juice went into barrels and a whopping 63% were **NEW** French Oak and even the rest were only 1 - 3 years old.

Unlike the Grenache which doesn't get racked at all, this beauty **DID** get racked once, not counting the "racking" into tank for bottling. Yes, of course **E & M** tasted this Superman together too. **YOU** can't have it all.

I might have been a little soused when I was done with this duty, this job, but my friend I go wherever I need to go to serve **YOU** well, plus I was probably so thrilled by **E's** positive attitude that I didn't even need alcohol, but God bless me...I got that too. Forgive me if my notes are a smidgen playful or immature.

My excited hieroglyphics:

Fantastic color – super dark, but shining like the full moon in a clear night sky. Great nose that is rather expressive and inviting and full of sexy, bright, but rather typical Syrah components of dark red fruits, black pepper and tar. The mouth is outstanding and extremely lush and juicy and playful and coaxing you to drink more. Alcohol, which is surely high, is not noticed AT ALL. Neither is the NEW oak. Even E said...”don't you change anything at all...this is gorgeous.” I agree.
Like a La Landonne for the wealthy. I am so happy.

Naturally you think this or that or the other thing. You can think I am trying to pull a fast one on you. You can think I am doing the used car salesman gig. You can think whatever you like. But you can also think I know what these folks do, I believe I know their work ethics AND (hopefully) I have not been disappointed, so...heck I cannot deprive myself. I have worked hard too and I deserve some bonus. **And I agree.**

I know that you know your stuff. Play it with the expertise you have and don't let things fall through the cracks. ACT.

PLEASE! Place your order quickly, most easily **ONLINE**, but please...**no later than July 18, 2025**. After that things will get a bit **IFFY** (not that we want that), so don't allow that to happen, even accidentally.

It is hard to overstate how much we enjoy you and your fine nose, fine palate, fine intellect, amazing loyalty and continued interest. We indeed feel privileged to offer and sell to you. We know you are one of a kind.

The only way we can SHOW you that these words are meaningful is by not making compromises in what we do and by putting something below the cork that makes you happy and smile. That's how you can check on us.

Fair enough.

T H A N K Y O U for being who you are. Please never change.

We wish you a wonderful summer. One that is peaceful and happy and rewarding and full of joy.
Best from the two of us,

Elaine & **M**anfred Krankl