

Alysa combines four grape varieties from four different vineyards in two different regions with the help of a great young winemaker to create a rich, delicious, and charming red wine that's great with food or everyday quaffing.

Alysa

Made in the vineyard



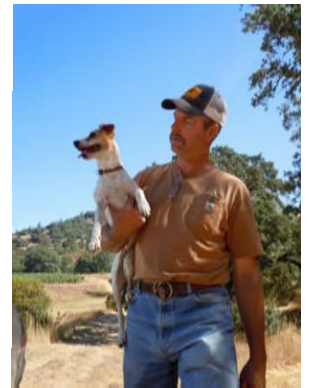
Winemaker Kenny Likitprakong cut his winemaking teeth with Hallcrest Vineyards in the Santa Cruz Mountains. You may know his delicious and idiosyncratic Hobo and Folk Machine labels. Kenny brings a talent for finding and blending vineyard sources, along with a sure touch in the winery. He vinifies Alysa at his father's winery in Healdsburg.

Our 2009 Alysa starts with a core of 49% Madera Syrah and 2% Viognier organically grown by Paul Wulf. We add 37% Mendocino Grenache from Crawford Vineyards and Eaglepoint Ranch. We top it off with 12% old vine Carignane from Greg Lolanis in the Redwood Valley

Bill Crawford's family has farmed Crawford Ranch in the benchlands east of Hopland for 40 years. Bill is known as an expert with Rhone varieties. He has dedicated a ten acre block of Grenache to the Alysa project.



Casey Hartlip farms mostly Rhone varieties at Eaglepoint Ranch, 1800 feet above the town of Talmage. The organically grown mountain fruit adds a density and complexity to our blend.



Greg Lolanis farms these 50 year old Carignane vines in the Redwood Valley north of Ukiah. The vines are head pruned and organically cultivated. They add color, and a briary old vine character to Alysa.



