

2016 Running Bare Applegate Valley

Mae's Vineyard is a LIVE-certified, sustainable site in the Applegate Valley of Southern Oregon, owned and grown to organic standards by Herb Quady. Back in 2013, Brienne was very excited to learn that Herb was growing Tannat, Cabernet Franc, and Malbec all side by side, and the idea for this unique red field blend took shape. The fruit was grown together, picked together, and fermented together—a co-fermented approach that integrates the varietals' characters from the outset. Dark and inky, the '16 Running Bare expresses layers of fruit, spice and earth, with forgiving-though-firm tannins and overall warmth. Drinking well now, this wine will also age nicely for many years to come.

Technical Information

Grape Varietals: Cabernet Franc (50%); Tannat (25%); Malbec (25%)

Vineyard: Mae's Vineyard

Final pH: 3.76

Final TA: 5.8 g/L

Alc. By Vol.: 12.5%

Winemaking: As a true field blend, all three varietals are processed simultaneously. Thirty percent of the grapes go into the fermenters as whole-clusters; the balance is destemmed. No sulfur used during processing or prior to fermentation, which is entirely native-yeast driven. Cap management is primarily via pigeage and punchdowns, for greater extraction. Three weeks on skins until dry, then pressed off into neutral French oak barrels. Allowed to age for 22 months prior to bottling, unfinned and unfiltered.

Recent Review

92 points—"Brienne Day's unique blend of Running Bare probably should not be listed here in 'Rhône blends', but I do not have a section earmarked for wines with a cépages of fifty percent Cabernet Franc and twenty-five percent each of Tannat and Malbec. ... It offers up a gorgeous bouquet of cassis, cigar smoke, a bit of pepper, roasted meats, dark soil tones and a lovely topnote of sarsaparilla. On the palate the wine is pure, full-bodied, focused and complex, with a fine core, ripe, moderate tannins and excellent focus and grip on the long and very well-balanced finish. This could do with a few years in the cellar to allow the tannins to soften up a bit on the backend. Fine juice and utterly unique! 2023-2045+." (VFTC, Gilman, Jan/Feb 2020)

