

# Hatton Daniels | Blaufränkisch

Mokelumne Glen Vineyard | Mokelumne River AVA



**Varietal:** 100% Blaufränkisch

**Region:** Lodi, CA

**Winemaker:** Dan Fishman

**Vines Age:** Various

**Production:** 648 bottles

**Farming:** Working Organic

**Soil:** Tokay Sandy Loam

**The Story:** This is a true story of expecting to kiss a frog and finding beautiful wines and great people. Hatton Daniels is a tiny Napa winery working with unusual varietals: Dornfelder, Blaufränkisch, Zweigelt, and Malvasia Bianco, in addition to Pinot Noir and Cabernet Sauvignon. Dan Fishman is the winemaker, who in 2007 worked at Calvert Woodley Fine Wine & Spirits in DC. He makes some of the most interesting California wines we have tasted in a long time. Production ranges from 25-115 cases so there is not much to go around, but they are worth seeking out.

**Vineyard:** Mokelumne Glen Vineyard in Lodi, CA. Viticultural practices include cane pruning (seldom used in the Lodi area) and expanded vertical trellis, and a dual irrigation system utilizing the most favorable benefits of both drip and sprinkler. Grapes picked early on August 7.

**Vinification:** Whole-bunch fermented with native yeast which began in a few days and completed in a week. The wine was transferred into old oak for malolactic fermentation.

**Ageing:** Aged in old oak barrels without the addition of sulfur for the first two months at which point a small amount stabilized the wine and no additional sulfur was added.

**Everything else you want to know about this wine:** This wine was bottled unfiltered and unfined, capturing the vitality of this young wine. Hatton Daniels describes the wine as “funky” with a cloudy purple color. The whole-cluster fermentation allowed for the freshness to be preserved, beautiful herbal notes, and plenty of complexity.

*Le Storie*  
Wines