

Union Sacré | “La Gitane”

Happy Canyon AVA | 2019



The Story: Xavier Arnaudin is a name you will know, and I have to thank Andrew Jones from Field Recordings for introducing me. I told Andrew I wanted to find someone special in California. Someone who was making amazing wines that no one knew about and that I would love, and also a person that would be great to work with. He knew exactly the person I was looking for. As a young man Xavier trained to be a boxer in France and then began to train to work the vineyards and harvest in 1997 with Alain Voge. During this time, he also worked as a sommelier and earned his WSET Diploma. Once he had several harvests and his diploma under his belt, he completed his enology studies and moved to the US. Xavier brings an old-world approach to his vineyard management, cellar, and winemaking. He also brings a willingness to be different and the confidence to let his fruit and his wines speak for themselves. He is making very small amounts of very striking wines. Xavier was making wines, mostly, from Rhone/Burgundy grapes, both here and in France. Tiny Production!!

Vineyard: Planted in 1996, Happy Canyon is the warmest microclimate in the Santa Ynez Valley. Mid-morning fog lifts to sunshine, with summertime temperatures in the low- to mid-90s.

Vinification: On skins for 6 hours, the juice quickly separates from the skins. Fermented in tank and temperature controlled for 5 weeks at 50°F.

Ageing: 100% neutral oak, 6 months

Everything else you want to know about this wine: Born from juice gleaned from select lots, La Gitane is the spiritual counterpoint to the Squire.

Varietal: 50% Cab. Fr/50% Cab Sauv

Region: Central Coast, CA

Winemaker: Xavier Arnaudin

Vines Age: 15-24 years

Production: 2,880 bottles

Farming: Certified Sustainable

Soil: Sandy/white-gray marl

Le Storie
Wines