



## IPO WINES

**COUNTRY**  
USA

**REGION**  
California

**APPELLATION**  
San Luis Obispo County

**SOIL TYPE**  
Sandy

**VARIETAL(S)**  
100% Syrah

**FARMING**  
Sustainable

**WINEMAKER**  
John Alban



## 2020 Alban "Reva" Syrah

IMPORTED BY IPO Wines

### ABOUT THE PRODUCER

Starting in 1985, John Alban planted grapes for other people until he bought an estate in 1989. Alban Vineyards' is the first American winery and vineyard established exclusively for Rhone Varieties. Alban came to be a pioneer of the Rhone Rangers movement, and is considered one of the most influential American Rhone producers. Robert Parker's declared in The Wine Advocate that John Alban is "...the spiritual and qualitative leader of the movement..."

On beginning to grow Viognier, Alban stated "I almost single-handedly doubled the world's acreage," referring to a time when its cultivation was reduced to 50 acres (20 ha) in two areas of the Rhône Valley, Condrieu and Château-Grillet. Alban's work, along with that of Josh Jensen of Calera Wine Company in San Benito County, helped to significantly expand plantings of Viognier in California at a time when the varietal was near extinction.

"For the last 8000 years, wine has been the most prized beverage of our species. That is why we have been asking ourselves how best to assure our farm and viticultural practices are ready for the next 8000 years. Go ahead and chuckle! But then embrace how wonderfully real this goal is: the land our vineyards sit upon is hundreds of millions of years old. Its ability to support life is equally enduring. So we just need to protect what it will do naturally. It is this premise that gave birth to our viticultural techniques: Albanic farming. It is founded on the fact that if we bring to our soil exactly what we take, it can go on, and on, and on. In our early efforts to explain this concept in lay terms some 30 year ago, I coined the phrase 'closed loop farming': don't add or export anything. Easy enough to say, but 'wow' can it be challenging to achieve. How do you get everything back into the soil, coexist with weeds, and keep pests in balance? In the early 2000's we settled into the idea that we could spread all our lees, pomace, stems, and seeds in the vineyards and feed them to sheep as they mowed the rows and hoovered up decaying leaves. There is only a tiny amount of nitrogen in a bottle of wine so if everything else is returned, you can offset any export just by feeding the sheep your yearly green waste: we keep a 'sheep bin' in our kitchen and haul it out to them each day. The sheep compost everything under the vines and unlike mechanical mowing, their digestive tract destroys the eggs and larvae of pests atop the cover crop. Pest control isn't about eradication, it's about balancing the predators with the prey and not letting the latter get too big a head start in the spring. Because our native flock is ours and only ours, the loop stays closed. We don't eat them, milk them, or interfere with their natural life cycles in any way: no vaccines, medications, or hormones. They allow us to farm with just 3 natural components- elemental sulfur, carbonates (basically baking soda), and affection: our holy trinity for the next 8000 years." - John Alban

### WINE NOTES

In the earliest years of Alban Vineyards, I lived in a rented green house propagating cuttings. When I wasn't making vines, I was busy looking for the future home for all the vines in my nursery. I spent 7 years looking at possible vineyard sites all over the Central Coast of California. Whenever I found a promising site, I negotiated a due diligence period during which I could do soil and site analysis. While mapping out the last piece I'd ever evaluate (because it was the one that turned into Alban Vineyards) I happened to name a little ridge on one part of the ranch 'Reva's Ridge'. It was a play on words incorporating the name of a Kentucky Derby winner: Riva's Ridge, and my mother's name which is Reva. Clearly I'd been in the sun too long and I will admit that I am a total 'mama's boy'. Years later, after calling the vineyard Reva and tagging the first barrel as Reva, I embraced the obvious: I named the

wine Reva.

The grapes that go into Reva (97-100% Syrah with the balance Viognier) are from neutral sandy soils and portions of ranch that are chalky and quite alkaline. This combination makes for a wine with dark color, concentrated flavors of black fruits, fennel, and graphite. Perhaps the most distinguishing note of Reva is a unique iodine and oyster shell aromatic that is unlike anything in our other Syrahs. The wine is aged 3.5 years in barrels before bottling unfinned and unfiltered.

97-99 points, "Leading off the three Syrahs, the 2020 Syrah Reva has classic kelp and marine-like iodine nuances (which are the hallmarks of this cuvée) to go with full-bodied richness, a deep, layered mouthfeel, beautiful tannins, and a great core of darker cassis and meaty, blue fruits. It's a ripe, powerful, classic Reva." - Jeb Dunnuck