



SCYTHIAN WINE CO.

SCYTHIAN RED

ORIGIN

Cucamonga Valley, Los Angeles, California.

VARIETIES

Zinfandel and Alicante Bouschet.

VINEYARD

Sourced from both the Lopez Vineyard, planted in 1912 in San Bernardino, and the Galleano Vineyard, planted in 1912 in Jurupa Valley. Both sites are own-rooted and planted on sandy granite soils. The vineyards are all dry farmed and never sprayed or treated in any way.

VINIFICATION

Grapes are hand-harvested and fermented whole cluster in neutral barrels. Bottled unfinned, unfiltered with a small amount of SO2 at bottling.



PRODUCER PROFILE

Scythian Wine Co. is a project from sommelier-turned-vigneron Raj Parr that highlights the nearly lost viticultural heritage of Los Angeles. Before prohibition, the city was the center of the California wine industry, producing highly regarded wines from varieties like Palomino, Mission, Garnacha Tintorera and Zinfandel planted on sandy soils. A few of these own-rooted, dry-farmed vineyards endure, largely due to the stewardship of the Galleano family. With a few collaborators, Raj Parr started exploring, then rehabilitating, some of the most interesting plots of these vines in 2019. The vineyards are relics, sandwiched between warehouses, corporate headquarters, neighborhoods, and highways around Los Angeles County. The vines are over 100-years-old, and none have been treated with pesticides, fungicides, or even sulfur or copper. From these marvels of endurance and survival, Raj makes low-intervention wines in a small cellar, working with minimal additives and neutral vessels. Scythian Wine Company is a fascinating opportunity to taste a forgotten side of the history of California wine.