



## SCYTHIAN WINE CO.

### SCYTHIAN WHITE

#### ORIGIN

Cucamonga Valley, Los Angeles, California.

#### VARIETIES

100% Palomino.

#### VINEYARD

From the Lopez Vineyard, planted in 1912 on sandy granite soil. The vineyard is dry farmed and has never been sprayed with chemicals or treated in any way.

#### VINIFICATION

Grapes are hand-harvested, direct pressed and fermented in neutral barrels. The wine rests under flor for several months in used sherry casks from Ramiro Ibanez. 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.