



LLAURADOR WINES
JOSÉ PASTOR SELECTIONS

ORIGIN

Cucamonga Valley, Los Angeles, California.

VARIETIES

Zinfandel, Mission, Grenache and Alicante.

VINEYARD

From the Francis Road Vineyard, planted in 1905 in Ontario. The vines are own-rooted on sandy granite soils, dry farmed and have never been sprayed or treated in any way.

VINIFICATION METHOD

The grapes are destemmed and fermented in stainless steel, then aged in neutral 1,200L foudre. Bottled unfiltered, unfiltered, and with no added sulfur.



SCYTHIAN WINE CO. MISTURADO DE CUCAMONGA

PRODUCER PROFILE

Scythian Wine Co. is a new project from sommelier-turned-vignerone 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 in Los Angeles County. The vines are almost all over 100-years-old, and none of the vineyards have ever 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 near Boyle Heights, working with minimal additives and neutral vessels. The Scythian Wine Company wines are a fascinating opportunity to taste a fundamentally different side of the history of California wine.