**Writer's Block** stems from collaboration between Jed and his son, Quincy. Quincy inherited his father's passion for winemaking, and after working with D'Arenburg in Australia and Catena in Argentina, Quincy created **Writer's Block** from the ground up, combining Old and New World winemaking techniques. He selected the varietals and defined the wine making protocols. Of late he has worked several harvests for Biodynamic producers in Beaune, France and surrounding villages.

---

**Roussanne**
The Roussanne comes from Shannon Ridge Vineyard. At 1900 ft elevation the vineyard is planted on some of the steepest slopes in the county. The wine fermented in 20% new Hungarian oak and aged eight months. It has aromas and flavors of apricots, pear, mint and green tea-leaf.

**Counoise**
Counoise is one of the grape varietals authorized for blending into the famous French wine Chateauneuf du Pape. When produced on its own, it showcases dark fruit, rustic tannins and supple balance. We age this wine for eight months in barrel after a long maceration and gentle fermentation.

**Pinot Noir**
Mendocino County provides the grapes for this Pinot. The wine is fermented with native yeasts in stainless, then aged 12 months in French oak, 10% new. The touch of oak and soft tannins complement the dark cherry, raspberry aromas and flavors.

**Grenache**
This Lake County Grenache is made from two Lake County vineyards. The wine ferments in stainless, then ages in French and Hungarian oak for 12 months. It’s a light and peppery style, with strawberry, raspberry and citrus notes, and spice on the finish.

**Syrah**
A head-pruned vineyard on the eastern slope of the Mayacamas Mountain Range provides the grapes. After fermentation and aging the new wine ages in oak and develops flavors and aromas of smoke, bacon, violets and berries, with pepper, chocolate and coffee in the finish.
**Malbec**
We were one of the first wineries to work with Malbec grown in the famous volcanic soils of the Red Hills AVA. After fermentation, extended maceration and oak aging, aromas and flavors are of red berry, black fruit and spice complemented by medium tannins.

**Cabernet Franc**
Shannon Ridge Vineyards in the High Valley AVA provides the fruit. After 15 months of aging in hybrid oak barrels (50% French, 50% American) the wine develops aromas and flavors of cherry, raspberry, plum, and licorice. Smooth acidity and soft tannins follow in the finish.

**Zinfandel**
Robin Hill Vineyard is in the northern part of Lake County. The climate and soils produce a wine that shows fresh juicy fruit and ripe character of spice, tobacco and cocoa. Red and dark berry fruit combines in the aroma with soft tannin and a touch of herbal tea and spice.

**Cabernet Sauvignon**
Sourced predominantly from the Dorn Colina Vineyard on the back of Mount Konocti, the Writer’s Block Cabernet Sauvignon is aged in primarily neutral barrels (less than 15% new) in order to showcase the rich dark flavors of the fruit. Soft round acidity in tandem with fine tannins lends itself to a Cabernet Sauvignon of great depth and balance.