

VINCA MINOR

Fall Offering | September Release

Jason Charles spent time after College working as a photographer in the US, Mexico, and Europe. He caught the wine bug waiting tables in New York City restaurants. After experiences working in vineyards in Saint Emilion in Bordeaux and the Sonoma Coast, Jason started the Vinca Minor label to “explore the intersection between farmer, winemaker and artist.” He believes in organic farming, and attempts to make the wines as naturally as possible, always working with Indigenous yeast, never filtering or fining, and racking only once before bottling.



The New York Times Wine That's Not Only Natural, It's Alive
November 2016

"It may seem shocking, precious or counterintuitive to think of wine as alive. But RAW Wine billed its recent trade and consumer fair as a celebration of "wines with emotion. Wines that have a humanlike, or living, presence."

...Regardless of a precise definition, the significance of natural wine has been its role as an insurgency, inspiring the public to think more about what goes into the wines it is drinking and, through commercial pressure, to force the mainstream wine industry to confront and modify its own practices.

Newer names for me include...Vinca Minor, which makes primarily cabernet sauvignon and carignan wines from old-vine vineyards in California. 'It was powerful, and we feel lucky to have been a part of it,' Jason Charles, Vinca Minor's owner said of the fair. ' "

2016 Carignan, Mendocino County - 12/750ml

85 year old vines farmed organically at high elevation. Native yeast fermentation and aged for 9 months in old French oak barrels. Bottled un-fined and unfiltered on June 1st.

2016 Cabernet Sauvignon, Santa Cruz Mountains - 12/750ml

75% Cabernet Sauvignon, 15% Cabernet Franc, 10% Merlot. A composite of 2 vineyards farmed on the rugged south east facing side of the mountains. Picked for freshness and fermented naturally. 9 months of aging in old French oak barrels. Bottled un-fined and unfiltered on June 1st.