

# MARCIEN RETROSPECTIVE



# A SPACE IN TIME... VINTAGE, VINEYARD & AGE!

By Rob Sinskey

## Time is a collaborator.

Marcien isn't released when it's  
"ready for market."

It's released when it's ready to  
be opened — and sometimes that  
means holding it long after logic  
suggests we shouldn't.

Grow. Craft. Barrel. Bottle. Cellar.  
Years pass. The wine gathers itself.

Most wines are snapshots.  
Marcien is a long exposure.

To taste it now —  
after more than a decade —  
is to understand why we wait.

## Carneros

Wind shapes it.  
Fog defines it.  
Time completes it.

Ripeness comes slowly.  
Acidity remains honest.

The wines are not built —  
they are revealed.

Marcien isn't a wine of trends.  
It's a wine of place.

Not louder.  
Just truer.

## A Space in Time

Marcien exists between decisions —  
between restraint and expression,  
between patience and release,  
between what should happen and  
what does.

You can't force it.  
You can only listen.

And when you do,  
the wine lets you in.

## From Another Place

We planted Bordeaux varieties in  
a windswept, fog-chilled corner of  
Napa where no one expected them.

We craft wines with restraint and  
let time do its work.  
We release them only when they are  
finally ready.

Marcien. From Carneros.  
Might as well be from Mars.

A space in time.

## WINEGROWING NOTES

2012: A rare season where everything aligned. Even set, long ripening, cool nights — the kind of balance you don't realize you're witnessing until the fruit arrives at the cellar and you find nothing to fix. Merlot, Cabernet Franc, and Cabernet Sauvignon from our organic/regenerative Carneros vineyards developed quietly, without hurry, gaining structure from wind and tension from fog. No adjustments. No forcing. Just patience.

2013: The vineyards didn't need intervention, only attention. A dry year with early, even ripening fruit. Each lot was fermented on native yeast and tucked into barrel, then left alone. Structure built from the vintage; elegance from the place.

## TASTING NOTES

Time has carved away the youthful “baby fat.” What remains is clarity.

2012: Silky dark fruit — black cherry and plum — is now interwoven with graphite, cacao and a gentle herbal undertone. The once firm edges have softened into satin; tannins are subtle and resolved, leaving a long, mineral finish. Still vibrant. Still rising. A wine that now speaks more softly, but says more.

Where 2012 is all grace, 2013 shows definition.

2013: The darker profile remains — black cherry, cassis, violet — but the years have polished the tannins from architectural to refined. The energy is still there: fresh acidity, a precise line of minerality, and a finish that carries without weight. The power of youth has matured into composure.

## SATISFACTION

Sometimes, all you need with a perfectly aged wine like Marcien is a rosemary-scented, crunchy, salty bite, made with a generous drizzle of a good extra-virgin olive oil. Serve this fun-to-make Focaccia di Recco in lieu of a full meal with some sliced meats and pickles. Make it ahead and keep it simple, allowing you to sit down with your guests and enjoy a delicious glass of Marcien. I'd say an ample reward for your efforts!

Until the next wine...

*Maria*



## FOCACCIA DI RECCO

This simple, un-yeasted cheese-filled dough is thin, crisp and bursting with flavor. It's a perfect bite to serve before a meal or alongside a salad or pasta. Halve the recipe for 1 focaccia. Yield: 2 Focaccia

3¼ cups (500g) bread flour, plus more for rolling

1 tablespoon (15g) sugar

2½ teaspoons (10g) Diamond Crystal kosher salt; for table salt use half as much by volume or an equal amount by weight

1¼ cups (300g) water

3 tablespoons plus 1 teaspoon (50g) extra-virgin olive oil, plus extra for drizzling

16 ounces (454g) Bellweather Farms Crescenza or Stracchino di Crescenza cheese, divided (see note)

Coarse sea salt, such as Maldon or fleur de sel to sprinkle

2 teaspoons fresh rosemary leaves

1. Adjust oven rack to lower-middle position. Place Baking Steel or stone on it and preheat oven to highest possible temperature, 500° to 550°F. You can make this recipe without a Baking Steel or stone; the bottom crust just won't be as crisp.
2. In a large bowl, whisk together flour, sugar, and salt until thoroughly combined. Add water and olive oil and stir with a wooden spoon until no dry flour remains and a shaggy dough forms, about 2 minutes. Knead with hands if needed to bring dough together. Let dough rest for 5 minutes.
3. Turn dough out onto a floured surface and, using floured hands, knead until dough is mostly smooth and no longer sticks to your hands, 2 to 4 minutes. Dust work surface, dough, and hands with more flour as needed throughout the kneading process. Weigh dough, it should weigh approximately 900g. Divide into four total portions: two weighing 250g and two weighing 200g.
4. Work with one portion at a time, cup dough between palms of your hands and work it in circular motions to form a smooth ball. Repeat with remaining dough. Cover dough with a clean kitchen towel or transfer to a lidded proofing container and allow to rest at room temperature for at least 45 minutes and up to 1 hour. Alternatively, transfer dough balls to an airtight container and refrigerate for up to 24 hours.
5. Lightly oil a 15-inch round pizza tray or rimmed baking sheet and place on top of a large bowl. Flour your work surface. Working with one 250g portion of dough, flour surface of dough and, using a rolling pin, roll into a 12-inch circle if using a round pizza tray or a 12- by 9-inch rectangle if using a rimmed baking sheet. While rolling, occasionally rotate and lift dough, adding more flour as needed, to ensure dough doesn't stick. Gently stretch dough into a 16- to 17-inch circle or 18- by 13-inch rectangle, about 1/16-inch thick, by draping over knuckles and gently stretching. Transfer dough to prepared pizza tray, stretching it so that there is an even 1- to 2-inch overhang of dough, then gently press it so that it is flush with the pan.

6. Using clean hands or two spoons, dollop half of the Stracchino (227g/8 ounces) in 1 tablespoon pieces over the surface of the dough.

7. Using a rolling pin, roll out one 200g portion of dough in the same way as the previous portion. Gently stretch dough into a circle or rectangle (it should be thinner than the previous portion) by draping over knuckles and gently stretching. Place dough directly on top of the Stracchino-topped dough, stretching it so that it covers the entire surface, with a 1-inch overhang on all sides.

8. Using your fingers, gently tear small openings in the top portion of dough, around the pieces of Stracchino. Gently press down on the top portion of dough, working around the pieces of Stracchino, so that it touches the bottom portion of dough. Hold the rolling pin at an angle, flush against the edge of the pizza tray, and work it around the entire edge of the tray to cut off the overhanging dough; excess dough can be saved for making more focaccia or discarded. Drizzle surface of the dough with olive oil and sprinkle lightly with sea salt and then rosemary leaves.

9. Transfer tray to oven, positioning it on top of Baking Steel or stone. Bake until dough is deep golden brown, and cheese is melted, rotating tray 180 degrees halfway through baking, 8 to 10 minutes. Remove from oven and transfer focaccia to a wire rack set inside a rimmed baking sheet. Allow focaccia to cool for at least 30 seconds, then transfer to a cutting board, slice, and serve immediately.

Once tray or baking sheet is cool enough to handle, wipe clean with a paper towel. Repeat steps 5 through 9 with remaining portions of dough and Stracchino.

**Special Equipment** - baking steel, digital scale, 15-inch round pizza tray or rimmed baking sheet, wire rack.

**Notes** - Stracchino, which is also known as Crescenza or Stracchino di Crescenza, can be found at specialty cheese shops and Italian markets such as Eataly. Bellweather Farms in California make a delicious Crescenza. Italian Taleggio will also work but the result will be much funkier.

**Make-Ahead and Storage** - The finished focaccia is best enjoyed immediately. Leftover focaccia can be wrapped in foil and refrigerated for up to 2 days. Reheat in a 325°F oven. The dough can be made in advance and refrigerated in an airtight container for up to 24 hours. Bring to room temperature before rolling out.



MARCIEN

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