

Martha Stouman

Healdsburg, California

Winemaker: Martha Stoumen

Region: California, USA

Location: Healdsburg, California

Appellation: N/A



Cecchini Family Vineyard (sandy clay soils), Venturi Vineyard (Pinole gravelly loam soils) and Ricetti Vineyard (gravelly loam soils)



Muscat Blanc, Roussanne, and Marsanne were co-fermented in stainless, Vermentino was fermented in neutral oak and sandstone amphora, Colombard fermented in stainless steel, all aged on fine lees for 10 months in their fermentation vessels



Certified Organic



50% Colombard, 18% Vermentino, 12% Muscat Blanc, 10% Roussanne, 10% Marsanne



About the Winery/Winemaker

Martha Stoumen is widely regarded as one of the pioneers of America's natural wine movement. Since founding her winery in 2014, she has remained committed to a farming-first philosophy, working with the same small group of dedicated organic growers across some of Northern California's most remarkable old-vine vineyards. Her approach is deeply influenced by her time in Italy, where she apprenticed at the legendary COS in Sicily and Tenuta di Spannocchia in Tuscany before returning to California to work alongside Chris Brockway at Broc Cellars. Today, she crafts wines with native fermentations, minimal intervention, and an unwavering focus on healthy soils and vineyard longevity.