

# SUBJECT TO CHANGE

WINE CO.

## *2018 Randle Hill "Disco!" Sauvignon Blanc*



**Grapes:** 85% Sauvignon Blanc, 15% Semillon

**Vineyard:** Certified Organic and Sustainable Randle Hill Vineyard in southern Mendocino County was settled over 130 years ago, and was planted by Edward and Deborah Wallow in 1986. Tending to their vineyards with a “hands off/hands on” approach, they’ve employed hand-harvesting without the use of synthetic pesticides, herbicides, or chemical fertilizers for over 30 years.

The Wallows gained CCOF Certification in 1986, the second to do so in all of California. Marked by high ridges and land troughs, the soil is characterized by gravel and old brittle rock. Influenced by marine air over half of the year, the area sees hot summers and higher than average rainfall than neighboring viticultural areas.

**AVA:** Yorkville Highlands

**Method:** Half of the fruit was direct-pressed, fermented, then left in neutral barrels for 5 months of élevage. The other half of the fruit underwent carbonic maceration for a full month before being pressed into stainless for 5 months. Each lot was racked once for blending into stainless prior to bottling. Unfined, unfiltered, zero sulfur.

**ABV:** 12.4%

**Case Production:** 530 cases

**Bottling Date:** May 2019

**Release Date:** May 2019