

# SUBJECT TO CHANGE

WINE CO.

## **2019 Randle Hill Vineyard Disco! Sauvignon Blanc/Semillon**



**Grape(s):** 85% Sauvignon Blanc, 15% Semillon

**Vineyard:** Certified Organic and Sustainable Randle Hill Vineyard in southern Mendocino County 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:** Two thirds of the fruit is foot crushed and pressed to a tank, settled for a day and then racked to neutral barrels for fermentation and 7 month elevage. The other third undergoes carbonic maceration for 2 weeks before being pressed, fermented and raised in a stainless tank for 7 months.

The two lots were racked together for bottling - the idea being the direct press brings the freshness and high toned backbone and the carbonic brings roundness, texture, tannin and depth. As always - unfinned, unfiltered, no SO<sub>2</sub>.

**ABV:** 12.8%

**Case Production:** 292 cases, 70 kegs

**Bottling Date:** March 2020

**Release Date:** March 2020