

SUBJECT TO CHANGE

WINE CO.

2020 Hillside Vineyard "Pet-Nap" Skin-Fermented Sauvignon Blanc



Grape(s): Sauvignon Blanc

Vineyard: Planted in the 1970s, organically-farmed Hillside Vineyard in Talmage sits right above the City of Ten Thousand Buddhas. CCOF certified, the vines are head-trained and planted on loam. Managed and farmed by Humberto Nunez, Hillside has become a cornerstone for Subject to Change.

AVA: Redwood Valley, Mendocino

Method: The base wine of this cuvée is the same as 2020 'Disco!' but the wine spent over a year in barrel. As such, we get a lot of the same tropical notes in this wine, however there's added complexity and finesse due to longer barrel-aging.

When the grapes came in, back in August of 2020, they went to a stainless tank for carbonic maceration and spent a week on the skins. The wine was then pressed and moved to neutral oak barrels for 14 months of elevage. In October 2021, we single-racked from barrels into a bottling tank. We added unfermented rosé must of Merlot and brought the wine to 11.8g of residual sugar before bottling. We bottled under crown cap with the intention of the wine finishing fermentation in bottle, but—in the end—it never went sparkling. As always, bottled unfiltered, unfiltered, and with no addition of SO₂.

ABV: 12.3%

Case Production: 131

Bottling Date: October 2021

Release Date: October 2022