

# SUBJECT TO CHANGE

WINE CO.

## 2020 Open Hand Ranch "FKA - Real Heads Will Know" Merlot, Chardonnay & Pinotage



**Grapes:** 35% Chardonnay, 35% Pinotage, 30% Merlot

**Vineyard:** Open Hand Ranch is a 10 acre, family-run organic vineyard and farm planted in the 80s. Surrounded by oak trees and a diverse landscape of native plants, fruit trees and other vegetation, biodiversity and regenerative farming practices are standard practice.

**AVA:** Mendocino County

**Method:** The Chardonnay was made in the “reverse saignée” method: ½ of the fruit was added to a fermenter as uncrushed whole clusters and the other half is direct-pressed juice that’s pressed into those clusters and pumped over daily. This allows the juice to be in contact with the skins until dryness (3 weeks) thereby reducing both the amount of skins proportionate to the juice and, as a result, tannic extraction.

The Pinotage was also made in the “reverse saignée” method, without pumpovers or punchdowns (dry cap). After a 10-day maceration in 2000L stainless steel tanks, the wine was pressed to tank, settled for a day, and spent 6 months in 225L neutral oak barrels.

The foot-trod Merlot was ⅓ whole cluster, the other ⅔ was destemmed. After one week of dry cap, the wine was pressed to tank, barreled down for 6 months in 225L neutral oak. The 3 components spent 6 months in neutral barrels before racking and blending together in the bottling tank. As always, bottled unfined, unfiltered with no addition of SO<sub>2</sub>.

**ABV:** 12.2%

**Case Production:** 473

**Bottling Date:** April 2020

**Release Date:** May 2021