



Sparkling Rosé, Poor Ranch Vineyard - Mendocino 2018 13% ABV \$10 SRP

Produced from a single block of Zinfandel on the Poor Ranch Vineyard in Hopland, Mendocino, 'Passadore Block.' 'Passadore' was planted in 1952, and is head trained, dry farmed and certified organic. We used Zinfandel grapes for our Sparkling Rosé, and pressed the whole bunches immediately after they arrived at the winery on September 17th. We did a light press to obtain a light salmon color for our Rosé. Aromas and flavors of Cara Cara orange, raspberries and sweet cream. Low added sulfites. Certified Vegan.

Riesling, McGill Vineyard - Rutherford, Napa Valley 2017 12% ABV \$15 SRP

McGill Vineyard, in the heart of the Rutherford AVA in the Napa Valley, and is home to 60 year old vines that have been farmed "beyond organic," which means no pesticide use whatsoever! There are very few Riesling vineyards remaining in the Napa Valley, and we were lucky enough to have found one of them! We hand harvested this small, 4 acre vineyard in the middle of the night on September 5th, and early the next morning we pressed the tiny bunches. All the juice we could squeeze out of them went into a small stainless steel tank, where primary fermentation started and finished naturally. We aged our Riesling in stainless steel until it was time to fill in aluminum cans. Our McGill Vineyard Riesling is light in body, refreshing and balanced with notes of yellow apples, lime zest and grapefruit and a slight hint of petrol. Only 120 cases produced. Farmed "in-house." Low added sulfites (under 50 PPM). Certified Vegan.

90 points & Editor's Choice, Wine Enthusiast, September 2018

Best of Show White Wine, International Canned Wine Competition, July 2019

Sauvignon Blanc, Finley Rd. Vineyard. - Lake County 2017 13% ABV \$10 SRP

'Finley Road Vineyard' is surrounded by pear orchards in Lake County's Kelseyville area and is farmed organically. The vineyard is owned by the Carpenter Family, and they have been growers of pears and grapes in Lake County since the early 1900s. We hand harvested this vineyard on September 9, 2017 and whole cluster pressed to a stainless steel tank. Primary fermentation started naturally with native yeasts. The wine aged in stainless steel tank, and was racked off of its lees before it was canned. Aromas and flavors of ripe melon and tropical fruit. Low added sulfites (under 50 PPM). Certified Vegan.

Wine Spectator, May 2018

Rosé, Poor Ranch Vineyard, Mendocino 2018 13% ABV \$10 SRP

Our 2018 Rosé comes from the Poor Ranch in Mendocino and is a blend of Carignan and Petite Sirah, from two separate vineyard blocks. Each block is head trained, all vines are dry farmed and the property is certified organic! We brought in the Petite Sirah from "Alligator Block" on September 18th and the Carignan from "Billy's Block" on September 26th. We "foot treaded" (also known as pigéage) all of the Carignan before pressing and we went direct-to-press with the Petite Sirah. Each lot was kept in separate stainless steel tanks and went through fermentation naturally. The wine was aged in stainless steel tank, separately, and then blended together prior to canning. No added sulfites. Certified Vegan.



Each can is 375mls, in a 24 can case



Zinfandel, Poor Ranch Vineyard ‘Easter Block’ - Mendocino 2017 14% ABV

‘Easter Block’ Zinfandel was planted in 1996 at 900 ft. elevation on the Poor Ranch. The Poores are 5th generation farmers and this property has been in their family since the late 1800s. They have never irrigated their vines. Each block is head trained and the property is certified organic! We hand harvested the Zinfandel on September 1, 2017. We cluster sorted and then destemmed the Zinfandel. After a 3 day cold soak, in which we pumped over the juice on the must once a day, the wine started fermentation naturally, on the skins. During the two week fermentation, we pumped over the juice twice a day. After primary fermentation, we transferred the free run wine to stainless steel tank and pressed off and combined the remaining wine from the must. In order to undergo malolactic fermentation naturally, we pumped over the wine on top of itself. The Zinfandel aged in stainless steel tank until it was canned. Aromas of ripe strawberries, red licorice and roses with flavors of wild berries and figs. No added sulfites. Organically grown grapes. Certified Vegan.

Wine Business Monthly, ‘Hot Brands,’ February 2019

Carbonic Carignan, Poor Ranch Vineyard - ‘Coyote Rock Block,’ Mendocino 2018 13% ABV

The ‘Coyote Rock’ block on the Poor Ranch was planted in 1943 (76 year old vines!), and is the oldest block of Carignan on their property. We were lucky enough to secure 5 tons from ‘Coyote Rock’ for the second vintage of our Carbonic Carignan. When the grapes arrived at the winery on September 25th, we put the whole grape clusters in a stainless tank, feathered in dry ice and then sealed up the tank (without opening it for over 3 weeks!) and let it go through primary fermentation naturally and without any manipulation. The resulting wine is juicy and absolutely delicious, with flavors and aromas of ripe berries, dried flowers and a hint of olive tapenade and Provençal herbs. No added sulfites. Organically grown grapes. Certified Vegan.

2017 Carbonic Carignan: 93 points, Decanter, December 2018

Cabernet Sauvignon, ‘Soda Pop Vineyard’ - Napa Valley 2017 13.5% ABV

We proudly present the first Napa Valley Cabernet Sauvignon in a can! Our ‘Soda Pop Vineyard’ Cabernet Sauvignon is from a small, single vineyard, that was planted for Herb Lamb 25 years ago. We farm this vineyard in house, and we only use organic farming methods. We picked this vineyard on September 15th, as we wanted to create a lower alcohol, lighter style Cabernet Sauvignon, reminiscent of Napa Cabs from the 1970s & 1980s. We de-stemmed the Cabernet Sauvignon and let the wine ferment naturally in stainless steel. No oak on our Cabernet and this was purposeful. We gently pumped over the Cabernet to induce secondary/malolactic fermentation, to create more texture and a smooth finish. Notes of dark, ripe berries, cocoa, and savory nuances of herbs and green peppercorns. No added sulfites. Certified Vegan.

90 points & Editor’s Choice, Wine Enthusiast, September 2018.



Each can is 375mls, in a 24 can case