

SANS

WINE CO.

2016 SAUVIGNON BLANC

FINLEY ROAD
VINEYARD
KELSEYVILLE
(LAKE COUNTY)

'Finley Road Vineyard' is surrounded by pear orchards in Lake County's Kelseyville area. Vine age ~ 25 years old. Hand harvested and farmed organically. Harvested on September 15, 2016 and whole cluster pressed to stainless steel tank. Cold soaked for 3 days. Primary fermentation started naturally with native yeasts and we prevented the wine from undergoing malolactic fermentation to keep the wine fresh and crisp. The wine aged in stainless steel tank until it was canned on February 8, 2017. 346 cases produced.

- **13% ABV**
- **3.37 pH**
- **6.58 g/L TA**

2016 ROSÉ OF CARIGNAN

POOR RANCH
VINEYARDS
MENDOCINO

'Mitchell Jacks Block.' Planted in 1977, 4 acre block at 860ft. elevation. Head trained and dry farmed vines, organically farmed. 5th generation farmers, the land has been in the Poor Family since the late 1800s. Harvested on September 13, 2016, destemmed and then whole cluster pressed into stainless steel tanks. Cold soaked for 3 days until primary fermentation started naturally with native yeasts. We prevented the rosé from going through malolactic fermentation. The wine was aged in stainless steel tank until it was canned on February 8, 2017. 341 cases produced.

- **12.5% ABV**
- **3.23 pH**
- **6.88 g/L TA**

2016 ZINFANDEL

POOR RANCH
VINEYARDS
MENDOCINO

'Easter Block.' Planted in 1996, 2.6 acre block, 900 ft. elevation. Head trained and dry farmed vines, organically farmed. 5th generation farmers, the land has been in the Poor family since the late 1800s. Harvested on September 12, 2016. We destemmed and whole berry sorted 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 its self. The Zinfandel aged in stainless steel tank until we canned it on February 8, 2017. 350 cases produced.

- **14% ABV**
- **4.2 pH**
- **4.81 g/L TA**



Each can is 375mls, in a 24 can case.
Suggested retail price \$10/can.