

# ROMI

## selects

### FRES.CO

### FUMÉ BLANC

Focused on regenerative viticulture, the team behind Fresh Wine Company is producing beautiful, approachable Californian natural wines. A collaboration between a number of farmers and friends, Fres.Co's primary aim is to convert conventionally farmed vineyards into self-sustaining ecosystems using sustainable and regenerative practices. Working without synthetic pesticides, conserving groundwater, and improving soil tilth to sequester carbon and protect waterways are practices central to their mission. 2019 was their first commercial vintage, made with fruit sourced from vineyards practicing within strict ideological parameters around the Sonoma Valley.

**VINTAGE: 2021**

**REGION: Sonoma, CA**

**GRAPES: Sauvignon Blanc**

**YEASTS: Native**

**MACERATION: Direct press**

**FERMENTATION VESSEL: French oak barrel, 10% new oak**

**AGED: 7 months in neutral French oak, 6 months in bottle**

**ADDED SO<sub>2</sub>: 45ppm**

**SO<sub>2</sub> REGIME: At bottling**

**ALCOHOL CONTENT: 14.6%**

**FARMING: Organic, dry farmed**

**SOIL: Huichica loam**

**VINE AGE: 30 years**

**TOTAL PRODUCTION: 97 cases**

**VOLUME: 750mL**

