

FRES.CO FIRE FUEGO

Focused on regenerative viticulture, the team behind Fresh Wine Company is producing perfectly of the moment California natural wines. 2019 was their first commercial vintage, made with fruit sourced from vineyards practicing within strict ideoligical parameters around the Sonoma Valley.

VINTAGE: 2022

REGION: Sonoma County, CA

VINEYARD: Denmark St. Vineyards

GRAPES: Sauvignon Blanc

YEASTS: Ambient

FERMENTATION: Stainless steel/open top

tank, neutral french oak barrel

MACERATION: 9 days whole cluster with

reverse saignee

AGING: 4 months in neutral french oak CLARIFICATION/FILTRATION: Unfiltered/

Unfined

ADDED SO2: None

ALCOHOL CONTENT: 11.6%

RESIDUAL SUGAR: <1g/L

FARMING: Organic

SOIL: Huichica series clay loam
TOTAL PRODUCTION: 448 cases

VINE AGE: 25 years

TASTING NOTES: Orange blossom,

guava, citrus rind, green bean

