

FRES.CO BRUTAL!!!

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, 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: Chardonnay, winter apples,

primitivo skins YEASTS: Native

MACERATION: 2 days for Chardonnay, on

primitivo skins

FERMENTATION VESSEL: Stainless steel

AGED: 1 year in bottle on lees

ADDED SO2: None

ALCOHOL CONTENT: 13%

FARMING: Organic, regenerative

VINE AGE: 30 years

TOTAL PRODUCTION: 45 cases

VOLUME: 750mL

