## RES.CO WHITE BLEND

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 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: 75% Chardonnay**, **25% Sauvignon Blanc** YEASTS: Native **MACERATION: Whole cluster Sauvignon** Blanc for 9 days, direct press Chardonnay FERMENTATION VESSEL: Stainless steel AGED: 9 months in neutral French oak ADDED SO2: 45ppm at bottling **ALCOHOL CONTENT: 12.4%** FARMING: Organic, dry farmed **SOIL: Goulding Gravelly Loam from** decomposed volcanics VINE AGE: 30 years **TOTAL PRODUCTION: 95 cases** VOLUME: 750mL

