

HORSE & PLOW

2018 DRAFT HORSE WHITE



ANALYSIS

Varietals: **48% Pinot Blanc, 21% Pinot Gris, 19% Riesling, 12% Gewurztraminer**

Appellation: **North Coast**

Farming: **Certified Organic-CCOF**

Harvest Date: **9/4/18 to 9/13/18**

Harvest Brix: **20.4 - 23.3**

Winemaker: **Chris Condos & Suzanne Hagins**

Fermentation: **Stainless Steel & French Oak**

Alcohol: **13%**

TA: **7.2 g/L**

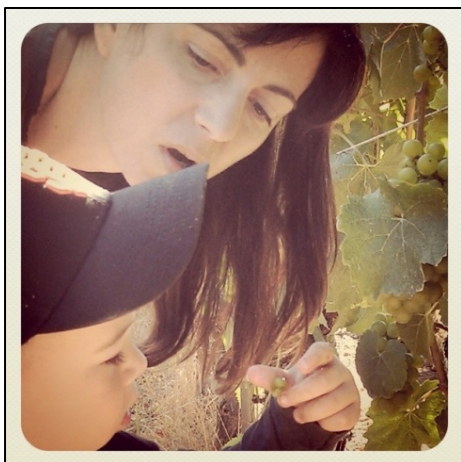
pH: **3.33%**

RS: **0.16%**

Production: **500 Cases**

Draft Horse White is an Alsatian-style blend of varieties from cool climate vineyards in California's North Coast appellation. We ferment each lot separately, in a mix of neutral French oak and stainless steel, then assemble for an aromatic wine, with rich texture and crisp acidity.

Horse & Plow Winery is based in Sebastopol and owned by husband and wife team, Chris Condos and Suzanne Hagins. Drawing on their different backgrounds, they strive to craft balanced, site specific wines by utilizing organic farming, small lot fermentations and traditional techniques. Horse &



Plow works with organic & biodynamic vineyards within the North Coast of California; including Sonoma, Napa & Mendocino Counties. These

sustainable practices allow us to craft wines with greater complexity and sense of place, while caring for worker health and the environment. Our wines are vinified naturally with no synthetic nutrients or additives, no GMO's, they are vegan, and contain low sulfites.