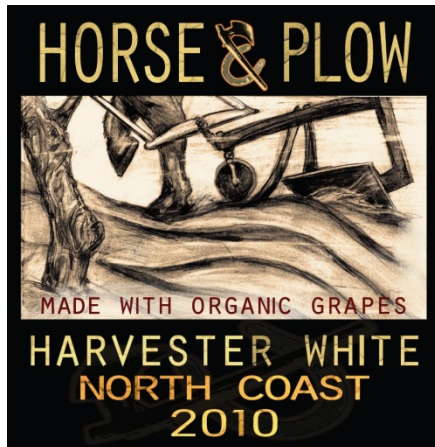


HORSE & PLOW

HANDCRAFTED WINES FROM ORGANIC GRAPES

2010 HARVESTER WHITE, NORTH COAST



ANALYSIS

Varietal Composition: 38% Pinot Gris, 34% Riesling, 28% Chardonnay

Appellation: North Coast

Farming: Certified Organic & Biodynamic- Stellar

Harvest Dates: 10/11/11 to 10/21/11

Avg. Harvest Brix: 24.2 Brix

Winemaker: Chris Condos

Fermentation: 100% French Oak Barrels

Alcohol: 14.2%

TA : .64 g/100mL

pH: 3.35

Production: 140 Cases

Horse and Plow Winery merges the best of old and new world techniques to produce handcrafted, authentic wines using only Organic Grapes grown in northern California. This blend comes from cool vineyards throughout the North Coast. It was hand-picked, whole cluster pressed, barrel fermented in stainless steel and French Oak barrels then aged for 7 months sur-lee.

HORSE & PLOW WINERY is a small husband and wife run winery in Santa Rosa that focuses on making handcrafted wines exclusively from organic and biodynamic grapes. Chris Condos and Suzanne Hagins started Horse & Plow in 2008 making only 600 cases of wine and are currently making 2500 cases. Chris started making wine in 1995 at Pine Ridge Winery in Napa Valley. He is also co-owner of Vinum Cellars, which he started in 1997, as well as the winemaker for Kathryn Kennedy Winery. Suzanne's first harvest was in 1998 at Comte Armand in Pommard, with California experience at David Bruce and Goldeneye. She is also the owner and winemaker for Lutea, founded in 2004, which produces organically grown pinot noir. We utilize organic farming, small lot fermentations and traditional techniques



to make balanced, food friendly and site specific wines. Our goal is to make world class wines from organically grown grapes. We feel that in addition to the environmental benefits of organic farming, the resulting wines show more varietal character and sense of place. All wines are made naturally from vineyard to bottle

