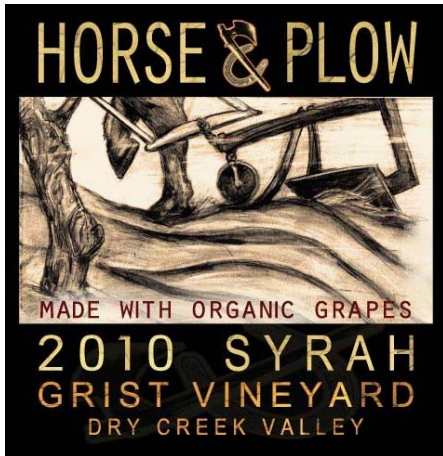


HORSE & PLOW

HANDCRAFTED WINES FROM ORGANIC GRAPES

2010 SYRAH- GRIST VINEYARD, Dry Creek Valley-Certified Organic



ANALYSIS

Varietal Composition: **95% Syrah, 5% Zinfandel**

Vineyard: **Grist Vineyard**

Appellation: **Dry Creek Valley**

Farming: **Certified Organic-CCOF**

Harvest Date: **10/21/2010**

Harvest Brix: **23.0 Brix**

Winemaker: **Chris Condos**

Barrels: **100% French Oak Barrels**

Alcohol: **13.9%**

TA : **.61 g/100mL**

pH: **3.43**

Production: **100 Cases**

Horse and Plow Winery merges the best of old and new world techniques to produce hand-crafted, authentic wines from northern California. This Syrah comes from Grist Vineyard located 1000 feet above Dry Creek Valley. The grapes were punched down by hand in open-top fermentors, gently pressed then aged in French Oak barrels for 12 months.

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.



GRIST VINEYARD, Dry Creek Valley 100% Certified Organic Syrah, Zinfandel, Viognier

Grist Vineyard is located at 1,000 feet above the Dry Creek Valley floor. Planted by the Hambrecht Family on the top of Bradford Mountain in 1974, it has been organically farmed since 2003. The vines are head pruned and sit in iron-rich red volcanic soils that stress the vines into low yields and concentrated wines. Another benefit to being on top of Bradford Mountain is the vineyard is above the fog line. The decrease in humidity, increase in hours of sunshine, and the cool afternoon breeze helps make this site truly a unique vineyard in Dry Creek Valley. The fruit from Grist has been sold over the years to many well know cult producers such as Turley, Seghesio, Verge, and Bradford Mountain.