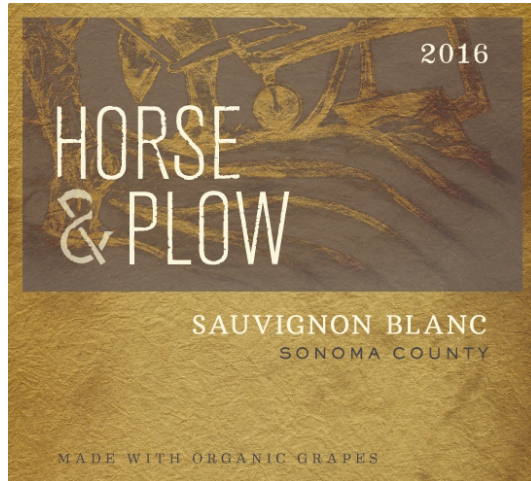


HORSE & PLOW

2016 SAUVIGNON BLANC, SONOMA COUNTY



ANALYSIS

Varietal Composition: **100% Sauvignon Blanc**
Vineyard: **Cassata Vineyards**
Appellation: **Sonoma Valley**
Farming: **Certified Organic-CCOF**
Harvest Date: **8/30/2016**
Harvest Brix: **22.3 Brix**
Winemaker: **Chris Condos & Suzanne Hagins**
Fermentation: **Stainless Steel & French Oak**
Alcohol: **13.0%**
TA : **6.2 g/L**
pH: **3.30**
ML: **0%**
RS: **0.10%**
Production: **7 barrels**

Horse and Plow Winery merges the best of old and new world techniques to produce hand-crafted wines from northern California. This Sauvignon Blanc comes from Cassata Vineyards, located in the Sonoma Valley. The grapes were hand-harvested, whole cluster pressed, fermented both Stainless Steel & neutral French Oak barrels, then aged for 6-month sur-lee. This wine has vibrant notes of green apple and lychee, lively acidity and a clean, yet spicy, finish.

Horse & Plow Winery is owned by husband and wife team, Chris Condos and Suzanne Hagins. We started Horse & Plow in 2008 to merge the best of old and new world techniques and produce authentic, hand-crafted wines. Utilizing organic farming, small lot fermentations and traditional techniques



we make balanced, food friendly and site specific wines. Our organic vineyards dot 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 made naturally with no synthetic nutrients or additives; no GMO's, are vegan and contain low sulfites. We strive to convey a sense of time and place in every handcrafted bottle, we hope you enjoy. To learn more about



our organic winegrowing, please visit us online or in person.