

# HORSE & PLOW

## 2019 DRAFT HORSE RED, NORTH COAST



### ANALYSIS

**Varietal Composition:** *41% Carignane, 10% Petite Sirah, 32% Grenache, 17% Syrah.*  
**Appellation:** *North Coast*  
**Farming:** *Certified Organic*  
**Harvest Dates:** *09/19/2018 to 10/14/2018*  
**Harvest Brix:** *22.8 to 24.7 Brix*  
**Winemaker:** *Chris Condos & Suzanne Hagins*  
**Barrels:** *100% French Oak Barrels*  
**Alcohol:** *14.0%*  
**TA :** *6.0 g/L*  
**pH:** *3.55*  
**Production:** *36 Barrels*

*This Old World red blend of Old Vine Carignane, Petite Sirah, Syrah, and Grenache comes from vineyards in the North Coast. The grapes were picked by hand, 80% were de-stemmed with 20% Whole Cluster, and cold soaked for 5-10 days. We fermented each lot using native yeast in small open-top tanks, punch-down by hand, and aged in French Oak barrels. This wine is not fined or filtered. It has complex notes of boysenberry and earth, is rich and velvety on the palate, and finishes with fine tannins and balanced acidity.*

Horse & Plow Winery is owned by Chris Condos and Suzanne Hagins. Together, we draw on our different backgrounds and talents to craft original wines from organic grapes. 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. We work exclusively with growers who are committed to superior quality by using certified organic and/ or biodynamic techniques. These sustainable practices allow us to craft wines with greater complexity and sense of place, while caring for worker health and the environment. Organic doesn't stop when the grapes get to the winery- our wines are made naturally with no synthetic nutrients or additives, no GMO's, are vegan and contain low sulfites.

