

HORSE & PLOW

2022 DRAFT HORSE WHITE, NORTH COAST



ANALYSIS

Varietals: **46% Pinot Gris, 36% Pinot Blanc, 18% Gewurztraminer**
Appellation: **North Coast**
Farming: **CCOF-Certified Organic**
Harvest Date: **08/20 – 09/05**
Harvest Brix: **20.5 – 22.9**
Winemaker: **Chris Condos & Suzanne Hagins**
Fermentation: **Neutral French Oak**
Alcohol: **12.9%**
TA: **6.0 g/L**
pH: **3.49**
RS: **0.10%**
Production: **15 Barrels**

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 utilizes organic farming, small lot fermentations and traditional techniques to produce balanced, food friendly and site-specific wines. Organic vineyards throughout the North Coast of California, including Sonoma, Napa & Mendocino Counties, produce wines with greater complexity and sense of place, while caring for worker health and the environment. The wines are made naturally with no synthetic nutrients or additives, no GMO's, are vegan and contain low sulfites. Low intervention winemaking further conveys a sense of time and place in every handcrafted bottle. To learn more about Horse & Plow's organic winegrowing please visit online, or in person at the tasting room in the heart of the Russian River Valley. Cheers!

