



Spring 2022 Club Release

2021 Inclinado Espumante

Inclinado is Spanish for “tilted,” and this is our California twist on a Basque sidra—with bubbles! 100% organic dry-farmed Gravensteins from Vulture Hill Orchard and Laura’s Orchard, both in Sebastopol. Fermented with native yeasts in neutral French oak barrels. Unfiltered, unfined, unpasteurized, minimal sulfites (~20ppm) only at bottling. Tangy and bright; lychee, Concord grape, and walnut shell aromas; with citrusy herbal notes. Our 9th vintage! 50 cases produced. 8% ABV

2021 Love’s Labor

One of our foodshed ferments. Feral blackberries handpicked from the perimeter of our farm and wild native elderberries we foraged from near the Russian River macerated on organic dry-farmed Gravenstein juice from Vulture Hill Orchard, Sebastopol. Native yeasts, unfined, unfiltered, backsweetened with a touch of organic cane sugar, 0.8% RS. Our love letter to the bounty of Sonoma County, with a touch of earthy tartness, layered with notes of bramble, dark berry, and wild herbs. 40 cases produced. 8.5% ABV

2019 Vulture Hill Newtown Pippin

Methode traditionnelle (champagne method) single-variety cider. 100% organic dry-farmed Newtown Pippins from Vulture Hill Orchard, Sebastopol. Native yeast fermentation, unfined, unfiltered, minimal sulfites (~20ppm). Combined with liqueur de tirage and refermented in bottle for natural carbonation. En tirage 20 months, hand riddled and disgorged. Complex, rounded palate with smooth tannins; savory, rich, with notes of orchard floor and beeswax. Chill well before opening. 29 cases produced. 10% ABV

2021 Super Diva

Pét-nat plum-apple wine! Whole wild plums from our farm in Sebastopol and those crowdsourced in Sonoma County macerated for 10 days on fresh-pressed organic dry-farmed McIntosh apple from Vulture Hill Orchard, Sebastopol. Native yeast fermentation. Bottled before finished fermenting for natural in-bottle carbonation. Hand squeezed, riddled, and disgorged. Unfined, unfiltered, minimal sulfites (~20ppm). Spunky, vivacious, with lilac aromas, bursting with tart notes of Smarties and blue ice pop. Chill well before opening. 26 cases produced. 9% ABV

2021 Rosanna

Pét-nat apple grape wine! Barbera d’Asti grapes from Pauli Ranch, Hopland, macerated for 28 days on dry-farmed organic Golden Delicious juice from Vulture Hill Orchard, Sebastopol. Native yeasts, unfined, unfiltered, minimal sulfites (~20ppm). Hand squeezed and bottled before fermentation was complete to produce natural carbonation. Hand riddled and disgorged. Grapes originally planted by Robert Mondavi; shared by Colagrossi Wines. Label art by The Velvet Bandit. Named after Ellen’s Italian cousin who had a small Barbera vineyard in Asti. Pronounced “Roh-SAH-na.” Silky texture, floral aromatics, a touch of tannin, with notes of strawberry and balsamic. Bellissima! Chill well before opening. 24 cases produced. 10% ABV

2020 Jon Hewes

Pét-nat blend. 60% organic dry-farmed Jonathan, from Nana Mae’s Organics, Sebastopol. 40% Hewes Virginia Crab, Vulture Hill Orchard, Sebastopol. Native yeast fermentation, unfined, unfiltered, minimal sulfites (~20ppm). Bottled before fermentation was complete to produce natural carbonation. Hand riddled and disgorged. Lovely texture with Hewes’s characteristic notes of blood orange and cedar, layered with creme brulee and ripe apple. Chill well before opening. 14 cases produced. 9% ABV