



**2021 “Signs + Wonders” Carbonic Co-Ferment**  
**Santa Barbara County**  
**48 cases produced**

- ABV: 12.4%
- pH: 3.39
- TA: 0.69 g/100mL
- Dry (Glucose/Fructose 0.1 g/L)
- Vineyard Certification(s): Combination of certified organic & sustainable
- Vineyard soils: Combination of alluvial, cobble, limestone
- Pick dates: September/October 2021
- Hand-picked
- Carbonic 10-day co-ferment of mostly Chenin Blanc & Syrah; skin-contact Riesling; and a touch of Pinot Meunier
- Raised in and returned after pressing to one egg-shaped Flextank; 3 weeks in neutral French oak barrel before bottling
- No added SO<sub>2</sub>
- Unfined, unfiltered, not cold-stabilized
- Racked once before bottling
- Bottled November 29, 2021
- A still wine bottled under crown cap (not a pét-nat)
- The Name: This new experiment is part of our exploration into unconventional ways to make wine, and the fascinating wonders still yet to discover.
- Winemakers: Emily Towe & Jody Brix Towe
- Suggested Retail Price: \$28