



“Signs + Wonders” Vol. II
Santa Barbara County
40 cases produced

- ABV: 12.6%
- pH: 3.41
- TA: 0.6 g/100mL
- Vineyard Certification(s): SIP (Sustainable in Practice)
- Vineyard soils: Combination of alluvial, cobble, limestone
- Pick dates: September 2021
- Hand-picked
- Riesling/Pinot Meunier blend
- Tank fermented (stainless steel)
- No added SO₂
- Unfined, unfiltered, not cold-stabilized
- Bottled July 30, 2022
- A still wine bottled under crown cap (not a pét-nat)
- The Name: This second 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