



PROFILE

Santa Barbara, located about two hours north of Los Angeles, is widely considered to be one of the most dynamic winemaking regions in California today, and David Potter is one of the new guard making a name for himself here. Nowadays, Potter's most recent creation, places a focus on the surprise, mystery, and weirdness that wine can bring to the world. This is wine as it was made in antiquity and should be made from now on. The future is unfiltered and chemical-free. Nowadays wines are cloudy, and funky, full of mystical life forces and radiant energies with high vibrations.

SPECIFICATIONS

Wine: Pinot Noir

Varietals: 25% Chene Vineyard, Edna Valley - Biodynamically farmed by Mikey & Gina Giuni, 75% Rancho Salsipuedes, CCOF farming by the Jonata / Hilt team

Appellation: Santa Barbara

Soil:

Yield:

Harvest: Hand harvested

Agricultural Method: Sustainable 

Production:

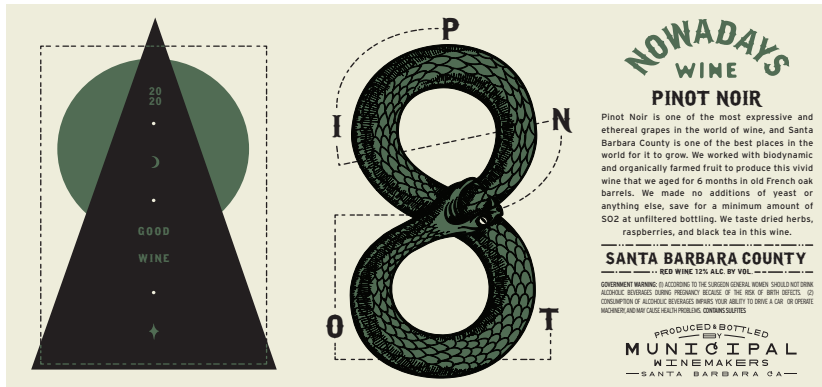
Vinification: Consists of 25% whole clusters and 75% de-stemmed fruit with spontaneous fermentation. No SO2 until blending / bottling - added 20 ppm SO2 at bottling and no other additions. This wine is unfinned, unfiltered and spends 6 months evelage in old French oak

Tasting Notes: We taste dried herbs, raspberries, and black tea in this wine

Alcohol:

Residual Sugar:

Acidity:



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