



CALIFORNIA  
SUSTAINABLE WINEGROWING  
ALLIANCE

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**Society of Wine Educators 43<sup>rd</sup> Annual Conference**

**The California Table – Wine Leads the Way in Sustainable Agriculture**

Presented by **ALLISON JORDAN**, Executive Director of the California Sustainable Winegrowing Alliance and

**MOLLIE BATTENHOUSE**, MW, National Director of Wine Education at Jackson Family Wines

**Friday, August 16, 2019, 3:00 PM-4:15 PM**

**1. Handley Cellars Brut Rose 2016**

**Region:** Mendocino

**Certifications:** The grapes for this sparkling rosé originated from CCOF Organic Certified winery estate vineyard

**Retail:** \$52

**Tech Notes:** Pinot Noir (70%) and Chardonnay (30%); Cases produced 505; Residual Sugar 2.9g/L, pH 3.2, TA 7.2 g/L, alcohol 12.5%.

**2. Tablas Creek Côtes de Tablas Blanc 2017**

**Region:** Paso Robles

**Certifications:** Certified Organic Vineyards

**Retail:** \$24-\$30

**Tech Notes:** Blend of four estate-grown white Rhône varietals (44% Viognier, 24% Marsanne, 20% Grenache Blanc, 12% Roussanne). All varietals were whole cluster pressed, and fermented in stainless steel to emphasize their clean crisp flavors and preserve their aromatics. Only native yeasts were used. After fermentation, the wines were racked and blended, and bottled in June 2018. The wine underwent only a light cold stabilization before bottling.

**3. Cambria Estate Winery, Katherine's Vineyard Chardonnay 2017**

**Region:** Central Coast (Appellation: Santa Maria Valley)

**Certifications:** CERTIFIED SUSTAINABLE Vineyards & Winery

**Retail:** \$22

**Tech Notes:** 100% Chardonnay; 13.20% Alcohol; pH 3.42; Total Acidity 0.61 g/100ml; 6 months in 100% French Oak

**4. Chamisal Vineyards, Soberanes Vineyard Pinot Noir**

**Region:** Central Coast

**Certifications:** SIP Certified

**Retail:** \$60

**Tech Notes:** 100% Pinot Noir; Night harvested and hand-sorted and destemmed into small open-top fermentors. Fermentation was achieved using native yeast with low fermentation temperatures giving soft phenolics and fresh aromatics. After total fermentation time of 12 days, the wines were then racked to 40% new French oak barrels and aged for 16 months.

**5. Ridge Vineyards, East Bench Zinfandel 2017**

**Region:** Napa

**Certifications:** Certified Organic Vineyards

**Retail:** \$32

**Tech Notes:** 100% ZINFANDEL (organically grown); 14.7% ALCOHOL BY VOLUME; Natural primary and natural secondary (malolactic) fermentations; once daily pump-overs; pressed at eleven days; 100% air-dried American oak barrels (10% new oak, 25% one year, 25% two year, 20% three year, 20% four year); Twelve months in barrel

**6. Turley Wine Cellars, Turley Estate Cabernet Sauvignon 2016**

**Region:** Napa

**Certifications:** CERTIFIED SUSTAINABLE Vineyards & Winery; Certified Organic Vineyards

**Retail:** \$50-\$60

**Tech Notes:** Vines are 29 years old; 100% French oak, of which 40% is new; Only natural yeasts are used in fermentation; 18 months in barrel