

Subject to Change 'Party Monster' 2020

Producer: Alex Pomerantz

Farming: CCOF certified organic

Provenance: Redwood Valley AVA,
Mendocino

Grape(s): 100% Petit Sirah

Vineyard: 25 acre, loamy vineyard
planted in the 1960's.

Fermentation/ Aging: foot crushed
whole clusters are soaked overnight,
pressed, settled and fermented to the
desired residual sweetness and then
chilled for a month of settling before bottling. No disgorgement.

Fining/ filtration: none.

Sulfite: none added.



The Producer:

Founded in 2017, 'Subject to Change' has turned out to be a prescient name for Alex Pomerantz's ever shifting business. He started with two other friends but the partnership didn't really work out and then he started working with a winemaker buddy and that... also didn't work out. They began working in a winery that was just too small so they moved to a new one in the Russian River valley which... didn't work out. They've rebranded three times and they're about to move to the third winery but Alex says "We're really hitting our stride." Subject to Change is an impressive project that processes 200 tons a year with a three person team. That's just an astounding amount of fruit when compared to most other California natural wine producers. Half what they do is for other folks split across custom crush work and private labels for distributors, local wine shops and even Whole Foods. For their own wines, they work entirely naturally, spurning even the barest application of sulfite and making a ton of different wines. 'We always talking about slimming it down,' Alex says about their multitudinous cuvees, "it never happens, it's just what we do: make a lot of wines 'cuz it's super fun."

The Vineyard:

Although the goal has always been to buy a vineyard of their own, Subject to Change is just responsible for production at this time. They focus on relationships first and foremost, working with vineyards for which they can be either the majority buyer or sole purchaser, 'we really choose place, farming and people over variety.' They focus on growers with whom they can have a true partnership that gives the growers peace of mind that their hard earned fruit will always have a home and the level of control over

farming decisions that Alex feels he needs. All the vineyards they work with are organic with no exceptions and Alex is focused on regenerative agriculture.

Farmed by John and Jan Upton, the twenty-five acres under vine at Upton Vineyard are all CCOF certified organic and were planted in the 1960s on the characteristic loam soils. The climate of the upland Redwood Valley AVA experiences more of a diurnal temperature shift than surrounding appellations due to a gap in the coastal ridge which funnels cool Pacific air currents through to the Valley. This leads to a more gradual ripening of refined and complex fruit.

The Winery:

“Petit sirah was our last funny hurdle,” Alex says, “we’ve been dancing around petit sirah for a long time.” So many of the most interesting sites were planted to Petit Sirah and the fruit looked beautiful despite their reticence. “We found a really nice way to work with it,” starting with a 24 hour presoak of foot crushed whole clusters. The must is pressed, settled overnight and transferred to, jacketed stainless steel tank for spontaneous fermentation. Once the juice has fermented to 15 g/L of sugar (3.75 bars of pressure), the vat is chilled to just above freezing to arrest fermentation for a month of settling before bottling without additional back sweetening. None of the Subject to Change wines have added sulfite and the pet nat is not disgorged.

For more details email info@OlmsteadWine.com

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