

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.

The Winery:

The ‘Tasty Waves’ piquette is made from the best looking pomace across the harvest. The pomace is rehydrated with however much water looks to be correct. The rehydrated pomace is back sweetened with 5-10% unfermented Merlot juice kept cool in a variable capacity steel tank that they use to induce bottle fermentation for a number of their sparkling wines. For some lots they’ll press and for others they’ll drain the liquid away for 5-10 days. ~20 piquettes are combined in a single steel tank that is pumped over to homogenize and bottled without fining, filtration or added sulfite.

For more details email info@OlmsteadWine.com

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