

Subject to Change 'Lune Juice' 2020

Producer: Alex Pomerantz

Farming: organic, dry farmed

Provenance: Talmage, Mendocino

Grape(s): 100% Zinfandel

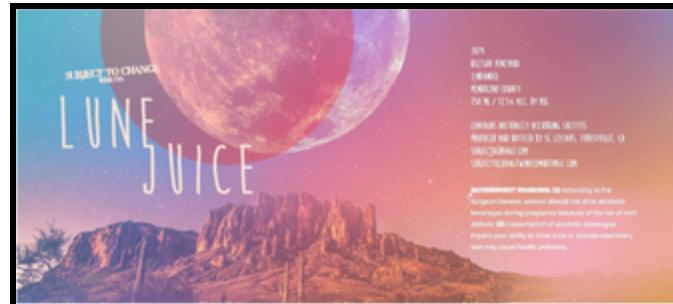
Vineyard: Head trained, dry farmed vines planted to loam in the 1960's

Fermentation/ Aging: Taken from two picks, half was carbonically macerated before finishing alcoholic fermentation in tank. A quarter of the

fruit was whole cluster foot crushed and macerated for 5 days before press and the rest was a mix of whole clusters in tank topped up with whole cluster pressed juice. The base wines were assembled to 7000L foudre for 6 months lees aging before bottling.

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. That said, they focus on relationships first and foremost, working with vineyards for which they can be either the majority buyer or sole purchaser. 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.

Planted in the 1960s, organically-farmed Hillside Vineyard in Talmage sits right above the City of Ten Thousand Buddhas. Dry-farmed without pesticides or herbicides, the Zinfandel vines are head-trained and planted on loam. Owned by a widow, the farm is managed and farmed by Humberto Nunez. Subject to change purchases the entire vineyard and moving forward they'll be seeking to lease more vineyards in the area in order to work more extensively with Humberto.

The Winery:

There's a lot of nuance," Alex says, "not a blanket x, y and z." Despite all the variations, there are some technical anchors foremost among them a variety of carbonic methods. "we do the full gamut" Alex says describing the different approaches. Most of the carbonic fermentations are carried out in variable capacity, 1000L-8000L stainless steel tanks that they prime with dry ice. From there they'll do everything from serious dry-capped (no punchdowns or pumpovers) Beaujolais style carbonic method to hybrid techniques like they're idea of 'reverse saignee' wherein tanks full of whole clusters are topped up with directly whole-cluster pressed juice. For 'Lune Juice,' the first pick was split between dry-capped, 'true' carbonic method that was finished in steel tank and 'reverse saignee' to be blended back in. The second pick was a mix of a 5 day whole cluster maceration and another true carbonic maceration. Once complete, the base wines were transferred to a single 7000L foudre for 6 months lees aging. None of the Subject to Change wines have added sulfite.

For more details email info@OlmsteadWine.com

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