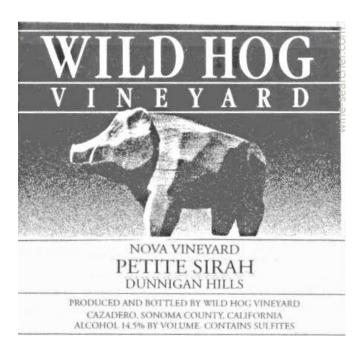
## WILD HOG V I N E Y A R D

## **PROFILE**

Seated at the headwaters of Wild Hog Creek in the wilds of the Sonoma coast, Wild Hog Vineyard is a 110-acre family owned and operated farm, winery, and vineyard in the hills between Cazadero and Fort Ross. Owners Daniel and Marion Schoenfeld specialize in organically farmed and vinified estate Pinot Noir and Zinfandel. They also make a 100% Carignane, which they source from Dry Creek Valley, as well as Petite Sirah, Syrah, and Cabernet. Unlike other early California wineries that went on to much notoriety, Wild Hog has kept a remarkably low profile. They strive to create honest wines of excellent concentration at modest cost.



## **SPECIFICATIONS**

Wine: Dunnigan Hills Petite Sirah

"Nova Vineyard"

Varietals: 100% Petite Sirah

**Appellation:** Lake County

Vineyard Age: 20 years

Yield: 3 tons/acre

Harvest: Manual

Pruning: Cordon

**Agricultural Method:** Conventional

**Production:** 152 cases

**Vinification:** Natural and hands off fermentation and elevage with only yeast and malolactic fermentation added. No fining. No filtration.

**Alcohol:** 14.50%



SHIVERICK IMPORTS • from vine to glass for more than 30 years