



## PROFILE

Santa Barbara, located about two hours north of Los Angeles, is widely considered to be one of the most dynamic winemaking regions in California today, and David Potter is one of the new guard making a name for himself here. Nowadays, Potter's most recent creation, places a focus on the surprise, mystery, and weirdness that wine can bring to the world. This is wine as it was made in antiquity and should be made from now on. The future is unfiltered and chemical-free. Nowadays wines are cloudy, and funky, full of mystical life forces and radiant energies with high vibrations.

## SPECIFICATIONS

**Wine:** Pet Nat

**Varietals:** 100% Riesling from Kick on the Ranch

**Appellation:** Santa Barbara

**Soil:**

**Yield:**

**Harvest:** Hand harvested in June/July

**Agricultural Method:** Sustainable 

**Production:**

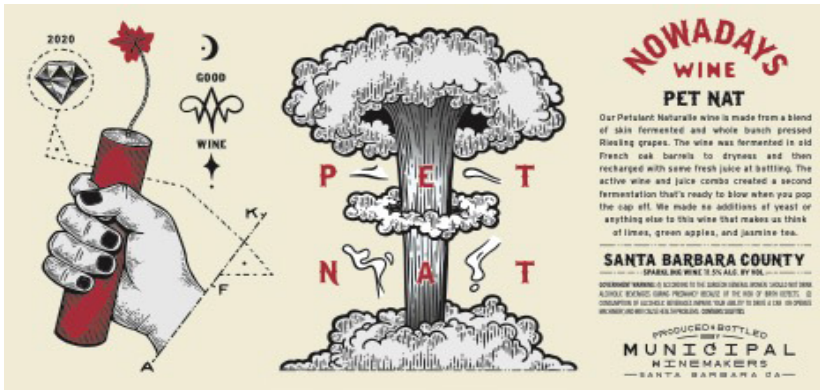
**Vinification:** 1/2 of the lot was foot trod and macerated on skins for 1 week, then pressed directly to old French oak to finish primary. The other 1/2 of the lot was pressed directly to old French oak and fermented (a small amount of juice was set aside and kept cold as juice). After 4 months in barrel, all the barrels and juice were blended together and bottled. No additions.

**Tasting Notes:** Makes us think of limes, green apples, and jasmine tea

**Alcohol:**

**Residual Sugar:**

**Acidity:**



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