

TANSY

W I N E S



Technical info

Alcohol: 12.8%

Composition: 100% Pinot Grigio

PH: 3.5

Cases: 350

2023 Tansy Pinot Grigio

California

About

Tansy Wines was born in A16, a local San Francisco restaurant known for bringing southern Italian wines and food to diners. The owner, Shelley Lindgren, met Kitty Oestlien, a business executive and wine lover, and together they created a women owned winery focused on Italian varietals that are grown locally in Northern California.

Each wine focuses on a unique vineyard or site, committed to sustainable and organic farming practices. Megan Glaab's wine making offers a unique take of minimal intervention with no temperature control or additives, ensuring the wines are vibrant, natural, lower in alcohol and distinctly connected to the terroir. Local female botanical artists are featured on every label, highlighting wildflowers that grow healthily in and around these vineyards.

Winemaking

The 2023 vintage of Tansy Pinot Grigio was picked on August 28, 2023. Upon arriving at the winery, whole clusters were pressed to stainless steel tank and neutral barrel. Natively fermented in a combination of stainless steel and neutral french oak for both primary and secondary fermentations. Racked and filtered before bottling on February 9, 2024.

Vineyard

Tansy Pinot Grigio pulls from vineyards throughout the best Californian appellations that practice organic and sustainable farming.

Tasting Notes

A crisp, dry and fruit forward white wine, offering a palate of lemon, orange blossom, juicy pear, savory wet stone minerality, and a zippy mouthwatering acidity. The mouth feel is generous and slightly textured like pear tannin.



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