

TANSY

W I N E S



Technical info

Alcohol: 12.3%

Composition: 100% Vermentino

PH: 3.3

Titrateable Acidity: 5.5 g/L

Cases: 138

2022 Tansy Vermentino

Las Brisas Vineyard, Carneros Valley

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 Vermentino was picked on October 14, 2023. Upon arriving at the winery, whole clusters were pressed into a combination of stainless steel and neutral french oak. 100% native fermentation, then racked, filtered, and bottled on February 9, 2024.

Vineyard

Las Brisas vineyard is located on the sonoma side of Carneros and is named for the cooling afternoon breezes from the San Pablo Bay. This white wine oasis in Carneros AVA near the corner of the Petaluma Wine Gap allows for the leisurely pace Vermentino needs to hold its vibrant acidity and dry finish. Soils are sandy silt and gravel from an old river bed, providing great drainage and healthy soils for the growth of the vines. Las Brisas is Certified Sustainable.

Tasting Notes

Bright flavors and aromas of white florals, sweet pea, citron, and ocean spray offer a refreshing and vibrant expression of this varietal. Tansy Vermentino draws inspiration from its region of origin of Liguria, also known as Pigato, where it is known for markers of salty brine, citrus, and crisp acid.



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