
WILD HOG

VINEYARD

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: Yorkville Highlands Pinot Noir
"Lost Creek"

Varietals: 100% Pinot Noir

Appellation: Lake County

Vineyard Age: 30+ years

Exposure: Southwest

Yield: 2 tons/acre

Pruning: Cordon

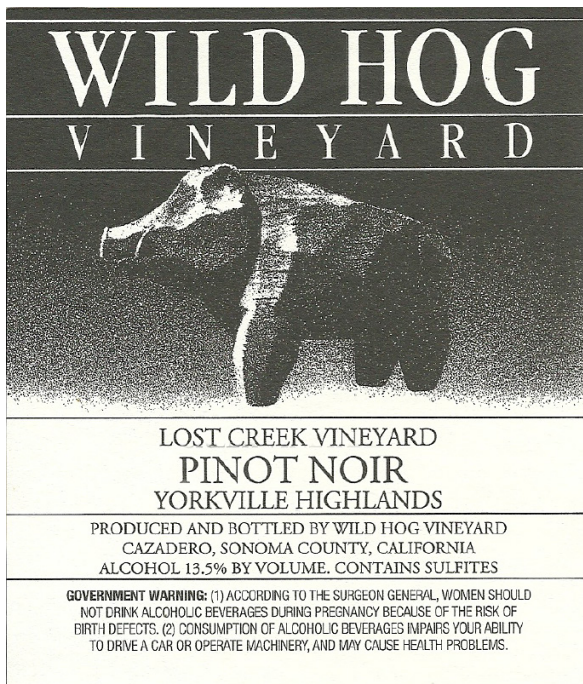
Harvest: Manual

Agricultural Method: Organic

Production: 322 cases

Vinification: Natural and hands off
fermentation and elevage. No fining.
No filtration.

Alcohol: 13.50%



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