



## 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:** Nault Rieslin

**Varietals:** 33% Demetria Vineyard Cinsault, 67% Kick on Ranch Riesling

**Appellation:** Santa Barbara

**Soil:**

**Yield:**

**Harvest:** Hand harvested

**Agricultural Method:** Sustainable 

**Production:**

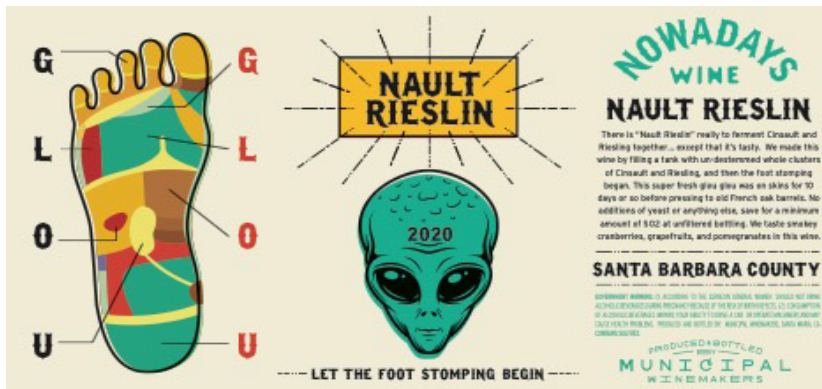
**Vinification:** Cinsault & Riesling harvested on same day. 100% whole cluster, foot trod fruit and co-fermented in same vessels. No additions / spontaneous fermentation. 14 days on skins, pressed directly to old French oak. Wine is unfinned, unfiltered. Bottled in April (6 months aging). 20 ppm SO2 at bottling.

**Tasting Notes:** We taste smokey cranberries, grapefruits, and pomegranates in this wine

**Alcohol:**

**Residual Sugar:**

**Acidity:**



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