TANSY WINES



Technical info

Alcohol: 13.2%

Composition: 100% Falanghina

PH: 3.19

Titratable Acidity: 7.1 g/L

Cases: 75

2022 Tansy Falanghina

Rancho Coda Vineyard, Russian River 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, 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 2022 vintage of Tansy Falanghina was picked on September 12, 2022. Upon arriving at the winery, grapes were directly pressed with the stems intact, and natively fermented in a combination of stainless steel and neutral french oak for both primary and secondary fermentations. The wine was aged for 5 months in neutral oak, racked, and then aged an additional 5 months in stainless steel before a final racking before bottling on September 13, 2023.

Vineyard

Rancho Coda Vineyard is located on the western side of Russian River Valley at approximately 800 feet elevation. The steep hillside means the vines struggle for the nutrients they need, producing grapes with distinct flavor and minerality. The vineyard enjoys good sun exposure for balanced ripening over the season, and the early morning fog and coastal breezes ensure healthy acidity. There is approximately 1 acre of Falanghina planted at Rancho Coda, and the entire vineyard practices organic farming.

Tasting Notes

A light, lean and balanced white wine with beautiful aromas of tangerine blossom, lemongrass, coriander, and ocean mist. On the palate, you can taste flavors of Meyer lemon, white grapefruit, white nectarine, and a river rock minerality on the long finish.

Tansy Falanghina draws inspiration from its region of origin, the southwest of Italy, where it is known for markers of citrus flavors, minerality and refreshing acidity.

