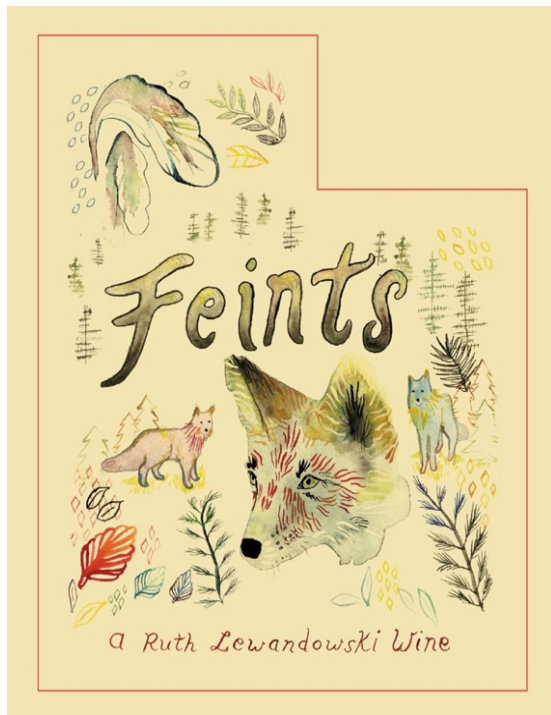


# Ruth Lewandowski

## Feints



**Variety:** Ameis, Dolcetto, Barbera, Nebbiolo

**Country:** United States

**Region:** California

**Appellation:** Mendocino

**Vineyard:** Fox Hill Vineyard

**Age of Vines:** ~40 years

**Soil:** Sandy, rocky clay loam. Alluvium, derived from sedimentary rock – mainly sandstone

**Orientation:** North facing slope, west/northwest facing slope

**Farming Practice:** Organic

**Vinification:** All Fox Hill varieties picked simultaneously and evenly distributed amongst numerous tanks

**Fermentation:** Full carbonic maceration-duration ~10 days, then all tanks were foot trodden. Short 2 day maceration post carbonic, then bladder pressed

**Elevage:** 5 months on lees, one racking before blending/bottling. Unfined and unfiltered. Three components received a 20ppm so2 addition after malo

**Alcohol:** <12.2%

**Acidity:** 5.8 g/l

**Residual Sugar:** <1 g/l

**Malolactic:** Yes

**Bottle Size:** 750 ml

**Wine Type:** Table Red Wine

