

# Wines by Alisa Jacobson



## 2021 TURNING TIDE PICPOUL Happy Canyon of Santa Barbara, California

### ENVIRONMENTALLY CONSCIOUS FARMING

"I'm equal parts winemaker and activist for the environment. I am dedicated to environmentally conscious farming, including organic, sustainable, and regenerative agricultural practices. All the vineyards I work with are farmed to protect water purity and to encourage soil and vine health. I never employ the use of chemical pesticides or herbicides because of the harmful effects they have on groundwater, soil and human health and I work tirelessly to promote and encourage the biodiversity of native plants and beneficial insects in the vineyards. I believe sustainability is a path, not a destination. Each year we should strive to use less waste and be more energy and resource-efficient." - AJ

### GREEN PACKAGING

Our wines are bottled in light-weight recyclable glass with labels crafted from recycled paper and printed using compostable ink. When using a cork, it is not covered by foil, which creates unnecessary waste.

### ABOUT THE VINTAGE

In true climate change fashion, the 2021 vintage—a drought year—reminded us that we need to expect the unexpected. Many grape-growers throughout the West Coast were forced to restrain their irrigation, while others were cut off from local water supplies. Santa Barbara County's ample and sustainable groundwater supplies allowed for grapevines to grow with full vigor and life. The degree-day accumulation in 2021 was much cooler than 2020 but warmer than the 30-year-average. Still, vineyards in California's Central Coast were blanketed by fog throughout the Fall. The cool marine layer allowed our grapes to remain on the vine until late in the season. A slow accumulation of sugar while reaching full ripeness and retaining high natural acidity meant our finished wines are lower alcohol and teem with energy and freshness.

### WINEMAKING

This ancient grape variety originated in the south of France. Gentle-pressing of Picpoul grapes grown in the red rocky soils of the Happy Canyon of Santa Barbara AVA were fermented in stainless steel barrels and aged sur lie, resulting in a savory, mineral-bright white teeming with natural acidity and richness.

### TASTING NOTES

Lifted white floral aromas are tangled with just-diced farmer's market spicy herbs. Juicy Bosc pear, fleshy white peach, and a mid-palate of crushed river stones are supported by gentle acidity, making for a restrained, lovely white that offers richness, balanced by mineral-bright freshness.

### WINEMAKER

Winemaker Alisa Jacobson (AJ) is a Northern California native who travels the world scuba diving, camping in her Airstream, and going on culinary adventures when she's not in a vineyard or winery.

COMPOSITION: 100% PICPOUL  
FARMING: SUSTAINABLY-FARMED  
PICK DATE: OCTOBER 4, 2021  
BOTTLING DATE: APRIL 11, 2022  
ALCOHOL: 13.5%  
PH / T.A.: 3.25 / 5.9 G/L  
PRODUCTION: 147