

Wines by Alisa Jacobson



2020 TURNING TIDE WHITE WINE Santa Ynez Valley, Santa Barbara County, 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 and each year 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.

VINEYARDS

Pacific Ocean breezes rustle the leaves in the two vineyards that provide us with Verdelho and Chenin Blanc. Both vineyards are planted in the alluvial sandy bench of the Santa Ynez River Basin. The coastal fog has a cooling-effect on daytime temperatures, imbuing these white varieties with more depth of flavor without increasing sugars rapidly. The Portuguese variety Verdelho, comes from AJ's personal vineyard in the Santa Ynez AVA.

ABOUT THE VINTAGE

Climate change brought us a very difficult 2020 vintage due to dry conditions, winds and lightning storms. While much of the state had a smoke haze in the atmosphere, the on-shore wines from the ocean blew through Santa Barbara county much of the summer, clearing the air and creating fresh sunny days. The degree-day accumulation in 2020 (a measure of ripening temperatures) were cooler than 2019 but warmer than the 30 year average, meaning the grapes had longer to mature on the vines and they retained a fresh natural acidity. The spring time rains grew healthy vine canopies and shaded the grapes from any hot afternoon sun. Tasting the grapes almost daily as we got closer to harvest, we picked our grapes at the optimum flavor profile, well before the accumulation of higher sugar levels, helping preserve freshness and complexity with lower alcohol.

WINEMAKING

Verdelho is known for its nuances of citrus and savory, salinity aromas, originally from the Portuguese island of Madeira. To accentuate this, grapes are cold-macerated on their skins for a rounder texture and are combined in the press with whole clusters of Chenin Blanc grapes picked on the same day. Both varieties are co-fermented and aged entirely in stainless steel delivering a bright, crisp, and refreshing white wine.

TASTING NOTES

Savory spicy aromas with citrus peel notes
and a crisp, bright acidity on the palate with a mineral-driven finish.

WINEMAKER

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

COMPOSITION: 66% CHENIN BLANC
34% VERDELHO

SUSTAINABLY-FARMED

PICK DATE: OCTOBER 7, 2020

BOTTLING DATE: JUNE 18, 2021

ALCOHOL: 12.5%

PH / T.A.: 3.35 6.4 G/L

PRODUCTION: 440

SRP: \$24.99