

Subject to Change 'ETA?' 2022

Who: Alex Pomerantz + team

Producer Summary: Subject to Change is a powerhouse establishment with a courageously whimsical side. Half of their staggering 200 ton output is split across custom crush work and private labels but for their own wines they focus on carbonic methods and exploration. Alex has invested heavily in cultivating relationships with a number of high quality growers at unique vineyards across Northern California. "We really choose place, farming, and people over variety," Alex says. Their 'winery-as-jungle-gym' thinking has resulted in an extensive lineup of products ranging from quirky piquettes to botanical spritzers to zippy orange wines to herbal vermouths, each wine born of a genuine desire to try something new out!



Where: Vineyards across Northern California with a production facility in Richmond

Varietals: 42% Zinfandel, 32% Carignan, 15% Grenache, 11% Merlot

Farming Practices: certified organic

Vintage Notes: Alex writes: "It was a great vintage for us. Slow and steady growing season, relative to 2021 was both an easier and more prolific harvest. Across the board the wines are fresher, cleaner and less concentrated than the 2021s."

Vineyard: Rhodes Vineyard in Redwood Valley is farmed by Richard Rhodes and his son Christian and is a treasure trove of old vines with Grenache planted in the 40s, Carignan in the 60s, and interplanted "younger" Merlot and Zinfandel vines in bench loam soils. Located right against the mountains in the north east corner of Redwood Valley.

Vinification: All three varieties were picked together and directly pressed into a stainless steel tank for co-fermentation. Aged in stainless tank for 5 months. No added sulfite.

Production: 642 cases

Tasting Notes: rhubarb, lime juice, fruit by the foot.

Fun Fact: Alex writes: "The name came from the fact that we're just constantly texting the phrase ETA? to one another during harvest – arriving at a pick, arriving at the winery etc etc."

