



Subject to Change 'Disco!' 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: 100% Sauvignon Blanc

Farming Practices: CCOF certified organic, dry-farmed

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: Hillside Vineyard in Talmage, Mendocino. Head trained, dry farmed vines planted into loam in the 1970's

Vinification: 1/4 of the grapes in the tank were foot-crushed in whole clusters, topped with 3/4 uncrushed whole clusters for one week of semi-carbonic maceration. 1/3 aged in stainless steel, 2/3 aged neutral oak barrels for 6-month aging. Racked to blend before bottling without added sulfite.

Production: 1376 cases

Tasting Notes: key lime pie, green apple skin, lemon pith

