

# Subject to Change ‘Tasty Waves Piquette’ 2020

**Producer:** Alex Pomerantz

**Farming:** Organic

**Provenance:** Mendocino

**Grape(s):** Syrah, Cabernet, Zinfandel, Muscat, Viognier, Grenache, Mourvedre, Counoise, Picpoul, Roussanne, Carignan, Chenin Blanc, Petite Sirah, Sauvignon Blanc, Merlot

**Vineyard:** 4 different organic vineyards across Mendocino county.

**Fermentation/ Aging:** the best looking pomace from their many many wines is rehydrated using water and 5-10% unfermented Merlot kept cool in a jacketed, variable capacity steel tank. Bottled after back sweetening to finish fermentation.

**Fining/ filtration:** none.

**Sulfite:** none added.



## **The Producer:**

Founded in 2017, ‘Subject to Change’ has turned out to be a prescient name for Alex Pomerantz’s ever shifting business. He started with two other friends but the partnership didn’t really work out and then he started working with a winemaker buddy and that... also didn’t work out. They began working in a winery that was just too small so they moved to a new one in the Russian River valley which... didn’t work out. They’ve rebranded three times and they’re about to move to the third winery but Alex says “We’re really hitting our stride.’ Subject to Change is an impressive project that processes 200 tons a year with a three person team. That’s just an astounding amount of fruit when compared to most other California natural wine producers. Half what they do is for other folks split across custom crush work and private labels for distributors, local wine shops and even Whole Foods. For their own wines, they work entirely naturally, spurning even the barest application of sulfite and making a ton of different wines. ‘We always talking about slimming it down,” Alex says about their multitudinous cuvees, “it never happens, it’s just what we do: make a lot of wines ‘cuz it’s super fun.”

### **The Vineyard:**

Although the goal has always been to buy a vineyard of their own, Subject to Change is just responsible for production at this time. They focus on relationships first and foremost, working with vineyards for which they can be either the majority buyer or sole purchaser, ‘we really choose place, farming and people over variety.’ They focus on growers with whom they can have a true partnership that gives the growers peace of mind that their hard earned fruit will always have a home and the level of control over farming decisions that Alex feels he needs. All the vineyards they work with are organic with no exceptions and Alex is focused on regenerative agriculture.

### **The Winery:**

The ‘Tasty Waves’ piquette is made from the best looking pomace across the harvest. The pomace is rehydrated with however much water looks to be correct. The rehydrated pomace is back sweetened with 5-10% unfermented Merlot juice kept cool in a variable capacity steel tank that they use to induce bottle fermentation for a number of their sparkling wines. For some lots they’ll press and for others they’ll drain the liquid away for 5-10 days. ~20 piquettes are combined in a single steel tank that is pumped over to homogenize and bottled without fining, filtration or added sulfite.

**For more details email [info@OlmsteadWine.com](mailto:info@OlmsteadWine.com)**

**OLMSTEAD  
WINE CO.**