

Subject to Change 'Lune Juice' 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

Varietal: Zinfandel

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: Half the grapes were foot-crushed in whole bunches on the bottom of the tank, with uncrushed whole bunches on top, in a completely sealed tank with no cap management in a stainless tank for a 7-day partial carbonic maceration. The other half went into another stainless tank for "reverse saignée" for 11 days: half the tank was filled with uncrushed whole bunches and then filled up with direct pressed juice with pump overs every few days. Both tanks were then pressed off and homogenized in a 7,000L foudre for 6 months aging. No added sulfite.

Production: 1248 cases

Tasting Notes: pomegranate juice, lime zest, lean & bright!

