



## Subject to Change 'FKA' 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:** 40% Merlot, 38% Pinotage, 22% Chardonnay

**Farming Practices:** biodiversity oriented regenerative farming

**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.” 2022’s ‘FKA’ has more Merlot than in vintages past because the Pinotage was very low yielding this year so there was more Merlot by percentage.

**Vineyard:** Open Hand Ranch is a 10 acre, family-run organic vineyard and farm planted in the 80s. Surrounded by oak and bay trees and a diverse landscape of native plants, fruit trees and other vegetation.

**Vinification:** Chardonnay and Pinotage were co-fermented in stainless tank in STC’s “reverse saignée” method for 9 days: half the tank was filled with uncrushed whole bunches and then filled up with direct pressed juice with pump overs every day. The Merlot was destemmed to a large fermentor, pumped over every day or every other day for 8 days on skins. Then it is used to top up the 5,000L foudre of Pinotage/Chardonnay, the rest is put to 500L puncheons for elevage. No added sulfite.

**Production:** 696 cases

**Tasting Notes:** strawberry jam, grilled lime, fig newton

**Fun Fact:** When STC first started producing this cheerful field blend they called it ‘Mixtape’ but unfortunately there was a trademark issue and so they had to rebrand it to ‘Formerly Known As.’

