



2011 *SUBIDA*, SANTA YNEZ VALLEY

135 CASES • ALC 13.5% BY VOLUME

****THIS WINE IS ALIVE, SEE WINEMAKER'S NOTE BELOW.**

WINEMAKER'S NOTE

This wine will change the way you think about wine. *Subida* is not your everyday white wine, it's actually quite similar to other fermented drinks such as kombucha and sour beers which makes it not only interesting but also healthy for you as it's essentially a probiotic. In fact, this wine is similar to what one might expect if they travelled back in time to ancient Rome as it's made in a very traditional, ancient style.

THE STORY

The Cliftons travel often to Friuli, which is becoming known as the epicenter of the resurgence of *orange wines*. With Steve's continuing "what if" curiosity, it's easy to see how *Subida* continues to evolve.

Orange wines are not really about the color, although they do pick up a golden-colored hue from the skin contact. They are more about the acceptance of oxygen in the winemaking cycle, and this creates a textural wine that constantly evolves in the glass. It will also stay fresh in the fridge for days since it's already oxygen stable.



THE WINE

Subida is an orange wine made from Tocai Friulano. The skin contact during fermentation, extended maceration and deliberate use of oxidation during aging results in a wine of honesty and vibrancy. We pay homage to our friends in Cormons, Friuli who are a constant source of inspiration for these wines.

THE CRAFT

Half of the grapes were de-stemmed, and the balance were left as whole cluster. The grapes were fermented on their skins with indigenous yeast and left to macerate for 36 days. They were then gravity racked to neutral barrels. The wine was left on its lees, the barrels were never topped during aging, malolactic fermentation was neither inhibited nor encouraged and the wines were not sulphured.

Once ready to bottle, *Subida* was neither fined nor filtered. No sulfites or preservatives have ever been added. This is a natural, living and breathing wine!

DRINKING WINDOW

As this is a living and breathing wine, it will continue to evolve in the bottle and has great aging potential. That said, it drinks very well now but will change, not necessarily age, over many years in bottle.

FOOD PAIRINGS

Of all the wines we make, this wine instantly changes with food. Whereas most wines cleanse or compliment, *Subida* becomes a part of the meal. It is not meant to be a cocktail or sipping wine. It pairs very well Thai dishes and curries, shellfish, hearty seafood, cured meats and many other dishes.

TASTING NOTES

Vibrant aromas of quince, orange marmalade, caramel, kombucha and ripe mango fill the nose.

There's a tingle on the palate reminiscent of orange zest as well as flavors of quince, mandarin and hints of ripe apricot with a refreshing brine-like finish.