



# CLOUDS

"DELIGHTFULLY FLUFFY."

**BLEND //** 80% COLOMBARD, 20% CLING PEACHES

**FERMENTATION //** COFERMENTED GRAPES AND PEACHES IN STAINLESS STEEL FOR 51 DAYS

**TASTING NOTES //** DRY HARD CIDER MEETS BLANC DE BLANC, MEETS STONEFRUIT SALAD

**PAIRINGS //** WARM DAYS, FRESH CUT LAWNS, LOUNGE CHAIRS

**ALCOHOL //** 10.1%

**UPC //** 742779422224

**SUSTAINABLE • NO ADDITIVES • NATIVE YEAST  
VEGAN • ONLY NATURALLY OCCURRING SULFITES**

You might be wondering ... wtf is CLOUDS?? On the late afternoon of Feb. 10, Randy, Jamil and I sat on the curb in front of Silverlake Wines for a casual chat on all the things ... Randy's curiosity, which is always piqued, brought up the question: "Why don't we use fruit besides grapes for wine? Why can't we make some fruit wines?"

Without getting too much into the weeds, I mentioned I've worked with a bunch of fruit types. Some work better than others, but we can make some cool stuff with fruit. It's cider-making, essentially. I used to make a ton of that stuff in my former life as a partner in a cider-making venture in Tin City. One of my favorite things to work with was peaches, and I happen to have a good organic source.

Randy and Jamil were stoked on us making a the test batch ... Randy's memorable parting words that afternoon — "Make it glow!" — resonated as I drove back that evening. We used a batch of our Salad Days sparkling wine base, aka "vin clair," re-fermented with some organic peaches.

# FIELD RECORDINGS.

LOCAL KNOWLEDGE. TRADITIONAL TECHNIQUES.  
AN OREGON TILTH CERTIFIED ORGANIC WINERY.

[WWW.FIELDRECORDINGSWINE.COM](http://WWW.FIELDRECORDINGSWINE.COM)

805-503-9660

3070 LIMESTONE WAY, SUITE C  
PASO ROBLES, CALIFORNIA 93446



@FIELDRECORDINGSWINE