



ABOUT

TANG

vintage // 2020

varietal // SPARKLING WHITE WINE PIQUETTE (REHYDRATED SKINS FROM OUR SKINS CUVÉE: 50% CHENIN BLANC + 30% PINOT GRIS + 20% ALBARIÑO)

ava // CENTRAL COAST

élevage // 7 DAYS

alcohol // 7.1%

Our latest experiment? Literally turning water into wine. Piquette began as a way to meet the needs of the people during the 1800s wine blight in France. It starts as a wine tea — we take the pressed skins and rehydrate them with well water, soaking up all that flavor from the dried skins. After re-pressing a week later, we get a light, refreshing, low-alcohol elixir. Then we add a bit of our finished table wine for acidity and stability, bottle, and let the leftover sugars and native yeast work their magic and give the finished juice a nice sparkle. Enjoy generously.

ABOUT

FIELD RECORDINGS.

FIELD RECORDINGS is winemaker **Andrew Jones'** personal catalog of the people and places he values most. Spending his days as a vine nursery employee planning and planting vineyards for farmers all over California, Andrew is sometimes offered small lots of their best fruit on the side.

Having stood in just about every vineyard on the **Central Coast**, he has a keen eye for diamonds in the rough: sites that are unknown or under-appreciated but hold **enormous untapped potential**. As friendships are made and opportunities are embraced, Andrew produces **small quantities of soulful wines** from these unusual, quiet vineyards.

**SUSTAINABLE • NO ADDITIVES • MINIMAL SULFUR
NATIVE YEAST • VEGAN • RECYCLABLE PACKAGING**

Visit us at

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