



REVIK

<u>Country</u>	United States
<u>State</u>	California
<u>Appellation(s)</u>	Coombsville, Howell Mountain, Russian River Valley, Petaluma Gap
<u>Producer</u>	Phil Holbrook and Wil Prim
<u>Year Founded</u>	2015
<u>Annual Production Total</u>	1,000 cases
<u>Farming</u>	Organic Non-certified
<u>Harvest Method</u>	Manual
<u>Social Media</u>	Instagram; @revikwineco



REVIK is a focused portfolio of wines offering a clean and classic perspective on varietals grown throughout the North Coast of California. Phil Holbrook and Wil Prim came together and took on the task of producing wine from their family estates in the Napa Valley, the Saphi Vineyard in the heart of the Coombsville AVA, and Diogenes on the upper slopes of Howell Mountain. The organic and dry-farming methods practiced at their home vineyards has inspired them to pursue partnerships with like-minded growers throughout Northern California whose values are in harmony with theirs.

The centerpiece of our label is a cherry blossom watercolor, painted by Phil's late grandmother, Margrit. Inspired by her many handmade menus, the artwork was hand-painted especially for REVIK.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Production</u>
Sauvignon Blanc, Coombsville, Saphi Vineyard	100% Sauvignon Blanc	7 years	rocky loam	80 cases
Syrah, Russian River Valley, Solas Vineyard	100% Syrah	24 years	sandy, gold ridge soils	100 cases
Cabernet Sauvignon, Coombsville, Saphi Vineyard	100% Cabernet Sauvignon	7 years	rocky loam	125 cases

Sauvignon Blanc, Coombsville, Saphi Vineyard - From REVIK's estate vineyard, Saphi, located in the Coombsville AVA of Napa Valley. The grapes were whole-cluster pressed, neutral barrel fermented with native yeasts and aged sur-lee for 12 months.

Syrah, Russian River Valley, Solas Vineyard - From the Solas Vineyard in Sebastopol. Organically farmed since 1995, the grapes were whole-cluster fermented with native yeasts. Aged for 10 months in neutral French oak barrels.

Cabernet Sauvignon, Coombsville, Saphi Vineyard - Saphi Vineyard is a site with rocky, loam soils. The grapes were destemmed, and fermented with native yeasts. Aged 18-21 months in 40% new French oak barrels.