



Horse & Plow

<u>Country</u>	United States
<u>State</u>	California
<u>Appellation(s)</u>	Sonoma, Napa, Mendocino
<u>Producer</u>	Chris Condos & Suzanne Hagins
<u>Year Founded</u>	2008
<u>Farming</u>	Organic
<u>Harvest Method</u>	Manual



Chris Condos and Suzanne Hagins started Horse & Plow based in Sonoma in 2008 to produce authentic, hand-crafted wines that speak of a sense of place. Chris is a partner and continues to be the Winemaker at Vinum Cellars and also consults for Kathryn Kennedy in Santa Cruz Mountains AVA. After working harvest at Comte Armand in Pommard, Suzanne has worked in the cellars of DeLoach, David Bruce and Goldeneye before starting her own small production Pinot Noir brand called Lutea. Together they share a passion for the terroir of California and believe it finds its most authentic expression when growers are committed to working organically and when the wines are made naturally in the cellar with no synthetic nutrients or additives, no GMO's, and low sulfites. Horse & Plow's organic vineyards dot the North Coast of California; including Sonoma, Napa & Mendocino Counties.

<u>Wine</u>	<u>Blend</u>	<u>Production</u>
Drafthorse White North Coast	38% pinot blanc 24% pinot gris 38% riesling	200 cases
Drafthorse Red North Coast	41% carignane 22% petite sirah 19% syrah 18% grenache	500 cases

Drafthorse White North Coast - Fruit from cool climate, certified organic vineyards in Napa and Carneros. Hand harvested at 20.6-22.9 brix. Fermentation in a combination of stainless steel and neutral French oak.

Drafthorse Red North Coast - From certified organic vineyard sites throughout the North Coast. Hand Harvested at 22.5-24.8 brix. 20% whole cluster, and cold-soaked for 5-10 days. Fermentation with natural yeast in small open-top tanks with punch down by hand. Aged in neutral French oak. The wine is not fined or filtered.