



# FIFTH MOON

CLEMENTS HILLS / 2022  
FIELD BLEND

*For our easy-drinking Fifth Moon label we chose to do a semi-carbonic fermentation to soften tannins and bring out the fresh and candied fruit flavors. Carbonic fermentation is a form of fermentation where a vessel is filled with whole clusters and then sealed and topped with carbon dioxide. In this low oxygen environment with little to no juice, fermentation begins to take place intracellularly. For our field blend, we didn't use a sealed vessel and we foot-tread the grapes after a week breaking open the skins. This gives the wine bolder color and greater complexity and texture. Find notes of fresh ripe red berries, strawberry, and raspberry on the nose. Slight floral notes of lavender and rose co-mingle with bright juice ripe fruit on the palate—Rainier cherry, pluot, clove, and red currants. Bottled unfined and unfiltered.*

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WINE PAIRING: VIETNAMESE BBQ, MAPO TOFU, PEPPERONI PIZZA, SUNSET BY THE CAMPFIRE

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VARIETALS: ZINFANDEL, MOURVEDRE, MISSION, ALICANTE BOUCHET, GRENACHE, SYRAH

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APPELLATION: CLEMENTS HILLS

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VINEYARDS: STAMPEDE VINEYARD

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FERMENTATION VESSEL: OPEN TOP FERMENTER

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SOILS: TOKAY AND KINGDON FINE SANDY LOAM

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CASES: 133 | BOTTLE DATE: JULY 2023

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TA G/L: 5.9 | PH: 3.6 | R/SG/L: 0.4

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ALC/VOL: 13.5% | MALO: YES

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HARVEST DATE: 9/02/2022



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