

HEY GINGER



‘Winemaker of the Year’

-Wine Enthusiast 2019

Year Founded: 2020

Region: Santa Maria Valley, California

Winemaker: Lane Tanner

Fun Fact: Lane Tanner is nicknamed the Pinot Czarina. She is one of the pioneers of California Pinot Noir who has helped blaze the trail for female winemakers.

Fun Fact #2: Lane Tanner was the 1st woman to independently own a winery in Santa Barbara.

-Sustainable, Vegan-

Lane has been doing it her way since 1981 when she first started making wine in Santa Barbara. Lane is a woman who knows what she wants and knows how to do it! Make no mistake, we are all a team, but the winemaking is all Lane. And we wouldn't have it any other way. Lane has been messing around with fresh ginger root in side experiments for years. This project finally puts it out there to the world. If you appreciate women who take on the world and have been strong and proud even through the early 2000's when picking your grapes for 12.5% alcohol was NOT COOL but still the right thing to do. If you think low alcohol wines came out of nowhere, think again. Actually, thank Lane. And if you ask Lane why she picks grapes for 12.5% alcohol, she'll tell you, "I don't pick grapes for an alcohol. I pick when it's time and I don't care what the alcohol will be." So, take that. Lane Tanner has always used lower levels of sulfur. The idea of using fresh ginger root in winemaking is to act as an antioxidant thereby protecting the wine naturally. Since ginger is an antioxidant, Lane found the need for sulfur is minimized.



2022 Hey Ginger Chardonnay

Think Chablis with a slice of ginger.

100% Chardonnay from Goodchild Vineyard in Santa Maria Valley AVA. Picked at 20 brix. This Chardonnay goes through full malolactic fermentation. Since sulfur is not used and it isn't sterile filtered, the wine needs to be as stable as possible. The fresh ginger helps tremendously, but also putting the wine through malolactic adds another layer of stability. The wine is loosely filtered to remove any escaped ginger root and a gentle fining with volcanic ash is done to improve clarity. After pressing the Chardonnay grapes, the must is placed in stainless steel tanks and fresh ginger root is added to the must. The ginger root is placed in a large cloth sack which is then placed in the fermentation vessel. The ginger root is present in the must as it ferments and then stays in the fermented wine during elevelage. It is removed just prior to racking and bottling. There is no sulfur added to the wine at any point during fermentation, elevelage and bottling. From a winemaking perspective it is completely SANS SOUFRE! Bright and flinty. Tart, green apple, kiwi, lime. Racy and vibrant. Fresh thyme and river rock. Energetic.

90 Points – Wine Enthusiast - *“The ginger notes are indeed apparent, but show more of a floral tone than a sharp spicy one. Expect more jasmine than pickled ginger.”*

