

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.

-SIP Certified
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.



2023 Chardonnay

Think Chablis with a slice of ginger.

100% Chardonnay from Patricia Lane Vineyard in Monterey County AVA. It's here and it's NOT funky, well, it looks funky (the label, that is) but this wine is kept clean by the anti-oxidant power that is fresh ginger root. We co-ferment this Chardonnay with fresh ginger root and don't add ANY sulphur (or anything else, for that matter) throughout the vilification, elevage or bottling. How do we add the ginger, you may ask? We source fresh ginger root from a local farm, chop it up and enclose it into large 'tea bags,' which are immersed in the fermenting juice until the ginger level is just right: as a flavor component, but not the dominant one, as we want the fruit to be in the driver's seat.

90 Points – '22 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."*