

The Sanguis Collection – Farming & Winemaking

A bottle of wine's first responsibility is to be delicious, provide pleasure and complement food and conversation. Achieving those goals requires meticulous attention to detail in farming and winemaking. Under all four labels of the Sanguis Collection, we make wine that seeks balance and vitality by showing the sites' and vintages' potential through responsible and creative farming and winemaking.



Non-interventionism is a romantic myth. Our job as farmers and winemakers is to intervene, not with force or synthetics, but by nurturing the environment and gently guiding the development of the vines, fruit, and the fermentations in the most natural way possible. And always with one objective: making a delicious and inspiring bottle of wine.

We started with nothing (\$\$), so buying land and planting vineyards was not an option. But knowing that growing beautiful fruit is the only starting point to making beautiful wine, we work exclusively with acreage contracts. Working with vineyard owners in top sites in the Santa Ynez Valley, as well as Sonoma Coast, Eola-Amity, and Columbia Gorge, who share our focus on practicing sustainable farming, low yields, limited irrigation, and minimal inputs in general enables us to do this.

We borrow from Rudolph Steiner's biodynamic concepts as well as old-world traditions where it makes sense. But we don't subscribe blindly to any philosophy or tradition as the gospel. Instead, we constantly challenge convention (including our own), in the interest of producing the best outcome – delicious wine.

After extensive shoot and cluster thinning throughout the season to achieve optimal fruit-canopy balance, we pick each block in multiple passes to capture a range of ripeness qualities for balance and we use co-fermentations as a natural way to fine-tune sugar/acid/pH balance when appropriate; (co-ferments are also a creative way to meld aroma and flavor profiles on the front-end of the process...like cooking a stew).

The cornerstones of our process are fermenting in small lots (less than a ton) on native yeasts, with generous whole cluster inclusion (for the reds) and using gentle pump-overs to encourage slow fermentations. In the 3-5 months that follow the primary fermentations, we stir lees twice a week to guide the wines through malolactic-conversion, build texture and elevate aromatics (lees are the fairy-dust of winemaking). Using little to no new oak, the wines then rest on their

lees between 16-26 months in 400-600L barrels, (which we use for 5-6 or more vintages) along with 20-30% stainless steel barrels for certain varietals.

Raising the wines for 16-26 months at 53°F minimizes evaporation and protects them from potentially damaging microbial activity. These very low cellar temps allow us to use no sulfur for the first 12 months and only minimal amounts thereafter to protect against oxidation (large format barrels also helps with this). Most of our wines are bottled with less than 70ppm total SO₂.

The final step of intervention then is composing – capturing beauty by combining all the available components into a balanced whole that plays on the personality of vintage, varietals, and sites. This feels a lot like a painter choosing the color composition, or a composer in music deciding on the orchestration of a piece...so many choices...and why would we ever repeat them?

...as Miles Davis said “never play a tune the same way twice – if it was superb the last time, you can’t recreate that; and if it wasn’t, why would you? With every variation, you can discover a new form of beauty”.



Current AVAs & Vineyards

WhaleSong Chardonnay	Sta. Rita Hills	John Sebastiano
	Sonoma Coast	Five Wells
	Eola-Amity, Willamette Valley	Royer & Five Points
	Columbia Gorge	Celilo
Loner Pinot Noir	Sta. Rita Hills	John Sebastiano
		Donnachandh
		Our Lady of Guadalupe
The Missoula Flood	Columbia Gorge	Celilo
Sanguis	Santa Ynez Valley	Two Wolves, Happy Canyon, John Sebastiano, Watch Hill, Kimsey

The Sanguis Collection: Matthias Pippig, Founder/CEO, Andrew Riechers, winemaker / cellar master