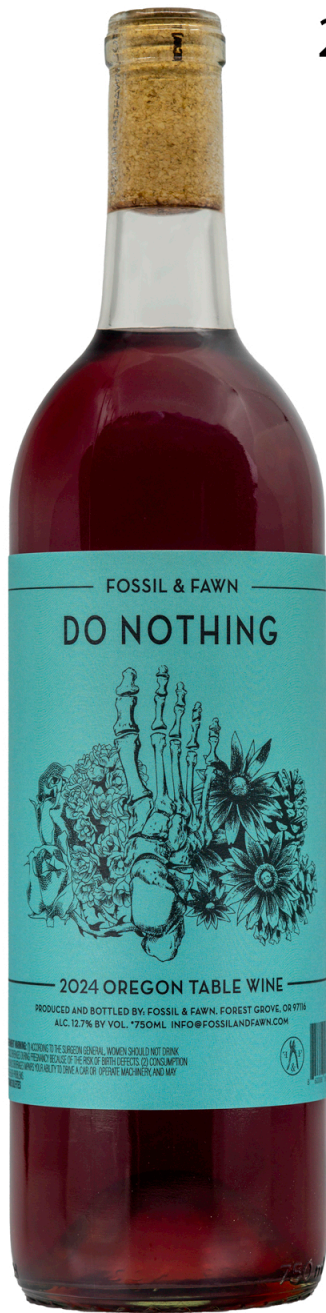




2024 Fossil & Fawn Do Nothing Table Wine

Grapes: 54% Pinot gris, 29% Pinot noir, 10%
Muscat canelli, 5% Gewürztraminer,
1% Riesling, 1% Chardonnay

Vineyards: Matteri, Rizzo, Sunnyside,
Finnigan Hill, No Clos Radio, Marin
Estate, Silvershot

Appellation: Willamette Valley

Soils: Windblown loess and marine sediment

Age of Vines: 10 - 50 years old

Farming: No systemic herbicide/pesticide
and non-certified organic

Harvest Dates: 9/29/24 - 10/14/24

Fermentation: 100% wholecluster carbonic

Yeast: Native

Cases Produced: 952



Notes: Do Nothing is a chillable, fruity, wine. A mix of white and red fruit was sourced from vines dating back to the 70's. We fermented wholecluster carbonically - sealing bunches in vats that were left outside for four to six weeks; experiencing the natural, diurnal fluctuations in temperature. We literally do nothing during this time. The fruit sits and ferments without any input from us (we can't see, smell or taste it - it is completely sealed away in its own universe). After pressing, the juice goes into stainless tank and neutral French oak barrels where it finishes fermentation over the next 6 month. Do Nothing is a lightly tannic, highly aromatic and always yummy.