



FREY VINEYARDS

Organic & Biodynamic® Wine

Brand Guide 2020





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OUR WINES

Frey Organic

Frey Biodynamic

Pacific Redwood

Since 1980, we've been producing award-winning organic and Biodynamic wines without added sulfites. We are a third-generation family-owned and operated winery located at the pristine headwaters of the Russian River in Redwood Valley, Mendocino County, California.

At Frey Vineyards we combine the best of modern and traditional winemaking methods to showcase distinctive varietal flavors. Through minimal manipulation in the cellar, we allow the wines to express the authentic character of our soils and climate. For over four decades we have been vanguards in crafting wine without added sulfites, a synthetic preservative added to most other wines (even wines made with organically grown grapes!) that can cause adverse allergic reactions in some people.





NO ADDED SULFITES

The Way Nature Intended

- We let the distinctive character of each of our wines shine, without adding synthetic sulfites as a preservative.
- Our organic wines are fermented on non-GMO certified organic yeast.
- Our Biodynamic portfolio is fermented with only the native yeast occurring naturally on the grape skins.

GLUTEN FREE · GMO FREE · VEGAN

SINCE

1980

Yes, that old truck really ran.

This year, we're celebrating 40 years organic winemaking! Our organic and Biodynamic farming methods encourage care for the soil, groundwater, and wildlife, promoting rich biodiversity in the vineyard. As stewards of the land, we emphasize producing organic and Biodynamic wine of the highest quality while caring for planet and palate alike.



We cultivate 350 acres of organic and Biodynamic grapes and we're growing. Our organic holdings are almost 10% of Mendocino County's total organic acreage.



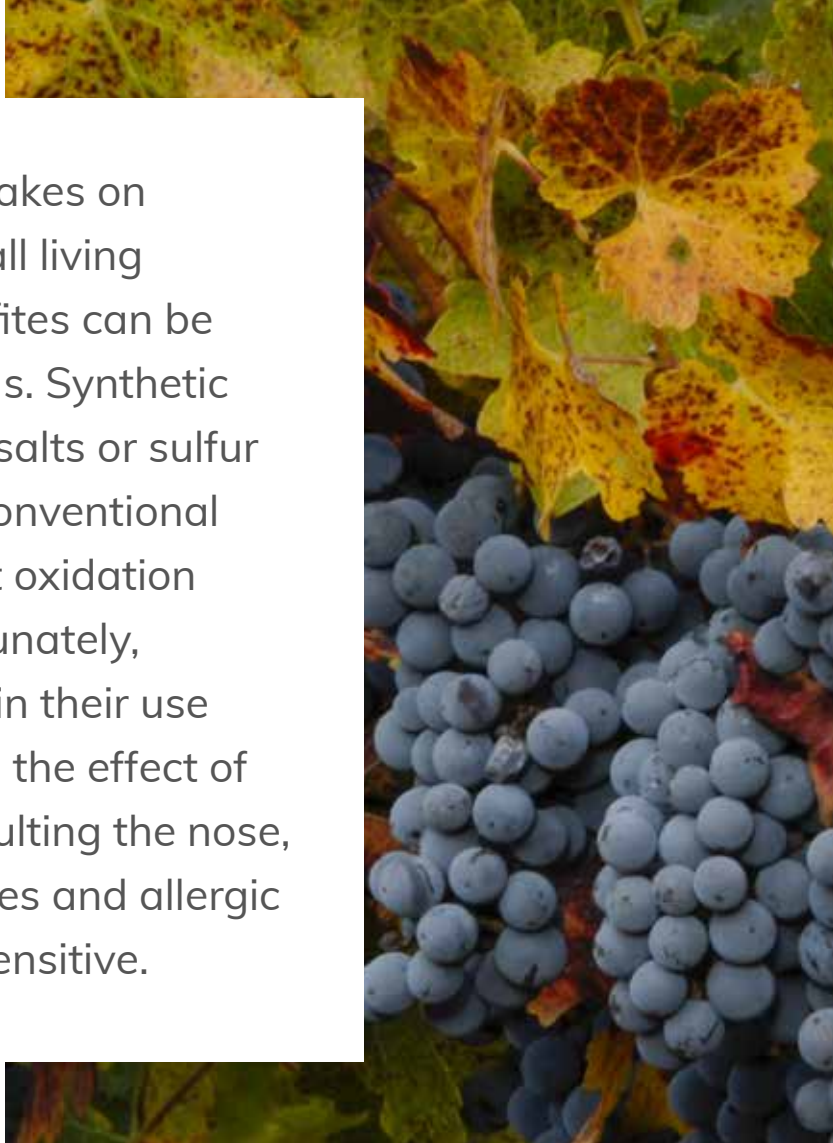


Our Wines Win Awards

RECENT AWARDS INCLUDE:

- Gold Medal - 2018 Organic Merlot - 2020 TheFiftyBest.com, Best Merlots
- Gold Medal & “Exceptional” - 2018 Organic Malbec - 2020 World Wine Championships
- 91 Points & Editor’s Choice - 2018 Pacific Redwood Organic Syrah - 2019 Wine Enthusiast Magazine
- California North Coast Organic Winery of the Year - 2019 New York International Wine Competition

The abundant element sulfur takes on many forms and is present in all living things. Naturally occurring sulfites can be present in wine and other foods. Synthetic sulfites in the form of sulfur salts or sulfur dioxide solutions are used in conventional winemaking to protect against oxidation and bacterial spoilage. Unfortunately, winemakers can be excessive in their use of synthetic sulfites, which has the effect of masking delicate flavors, assaulting the nose, and possibly causing headaches and allergic reactions to those especially sensitive.



The Straight Story On Sulfites



Modern winemaking equipment and sanitation make it possible to produce sound wines without added sulfites. Organic Wine is wine without added sulfites. Under the USDA National Organic Program, sulfites are a synthetic food additive. They are not allowed in organic wine or any other certified organic food products, such as dried fruits, jams, salad dressings or juices. In 40 years of organic winemaking, we have never added sulfites or other synthetic additives to our wines.

Three Common Myths About Sulfites & Wine

#01

MYTH: ORGANIC WINE CONTAINS ADDED SULFITES.

FACT: Under the USDA National Organic Program, wines labeled as Organic Wine can have no added sulfites.

#02

MYTH: SULFITES ADDED TO WINE ARE A NATURAL INGREDIENT.

FACT: Added sulfites are a synthetically produced, industrial ingredient.

#03

MYTH: SULFITED WINES KEEP BETTER THAN NON-SULFITED WINES.

FACT: Organic red and white non-sulfited wines can last as long as sulfited wines if properly made. We recommend storing them at the same temperature as all wines are stored, room temperature or below. We also recommend that our red wines be consumed within 7 years of vintage, and our white wines within 3 years.



Allowable Sulfite Content

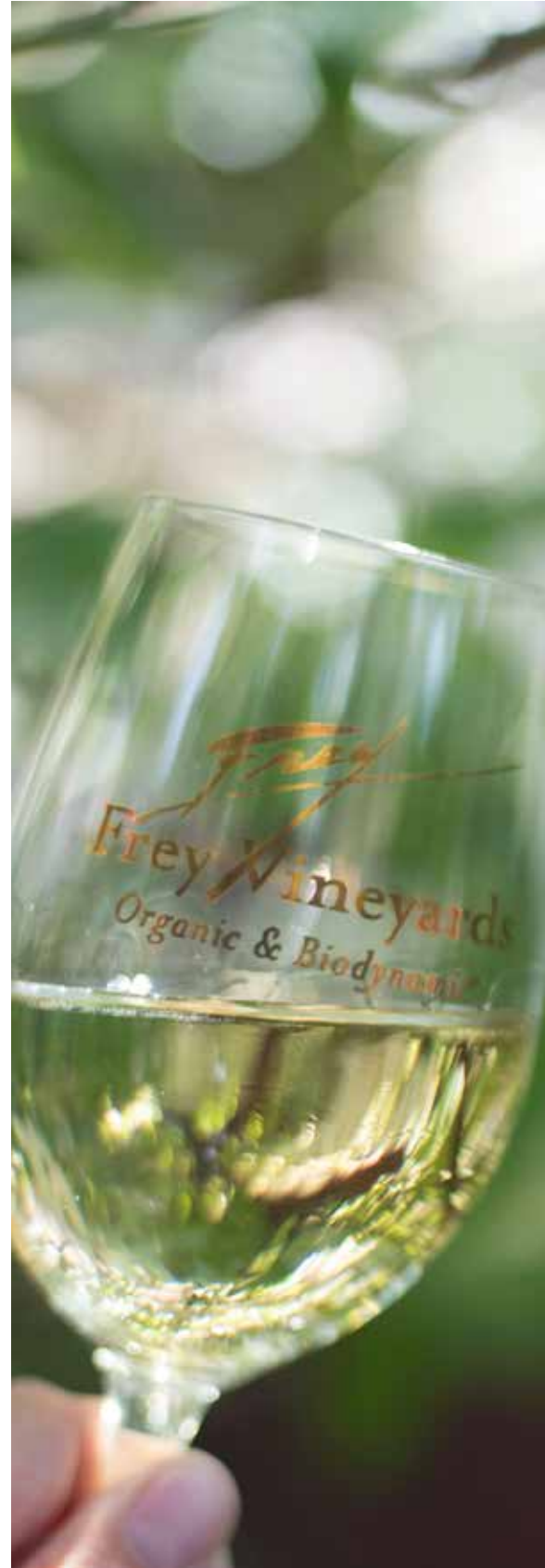
ORGANIC WINE: Under 10 ppm naturally occurring sulfites. (At Frey Vineyards, our wines are usually at zero ppm, sometimes up to 4 or 5 ppm.)

BIODYNAMIC WINE: 100 ppm added sulfites. (At Frey Vineyards, we do not add sulfites to our Biodynamic wines.)

“MADE WITH ORGANIC GRAPES” WINE: 150 ppm added sulfites. These wines cannot be labeled as Organic Wine.

CONVENTIONAL WINE: 350 ppm added sulfites.

Our wines usually range from 0 ppm to 5 ppm naturally occurring sulfites, though most measure 0 ppm. These levels are minimal when compared with an egg, which was shown to contain 6 ppm in independent laboratory testing.



The Organic Way



Premium organic grapes, a thorough understanding of wine chemistry, and careful attention during the winemaking process are the foundation of our wines. For 40 years we have been making delicious organic wines that are pure, healthful and enjoyed by wine lovers across the globe. Our wines regularly win awards when compared to wines made with added sulfites and non-organic grapes. Decades of positive feedback from our satisfied customers are testament to the quality of pure, additive-free winemaking.

We never use yeast nutrients or genetically engineered yeast. Grapes grown in healthy, vital soils contain all the nutrition yeast will need to complete a clean and healthy fermentation. High quality, organic fruit also provides an abundant supply of naturally occurring phytochemicals (plant compounds) that provide rich and complex flavor components. Plant chemicals also act as preservatives and are beneficial to human health. New research, particularly a study from UC Davis, California, shows that organic fruits and berries have up to 58% higher antioxidants than non-organic.

IT ALL STARTS WITH HEALTHY SOIL...

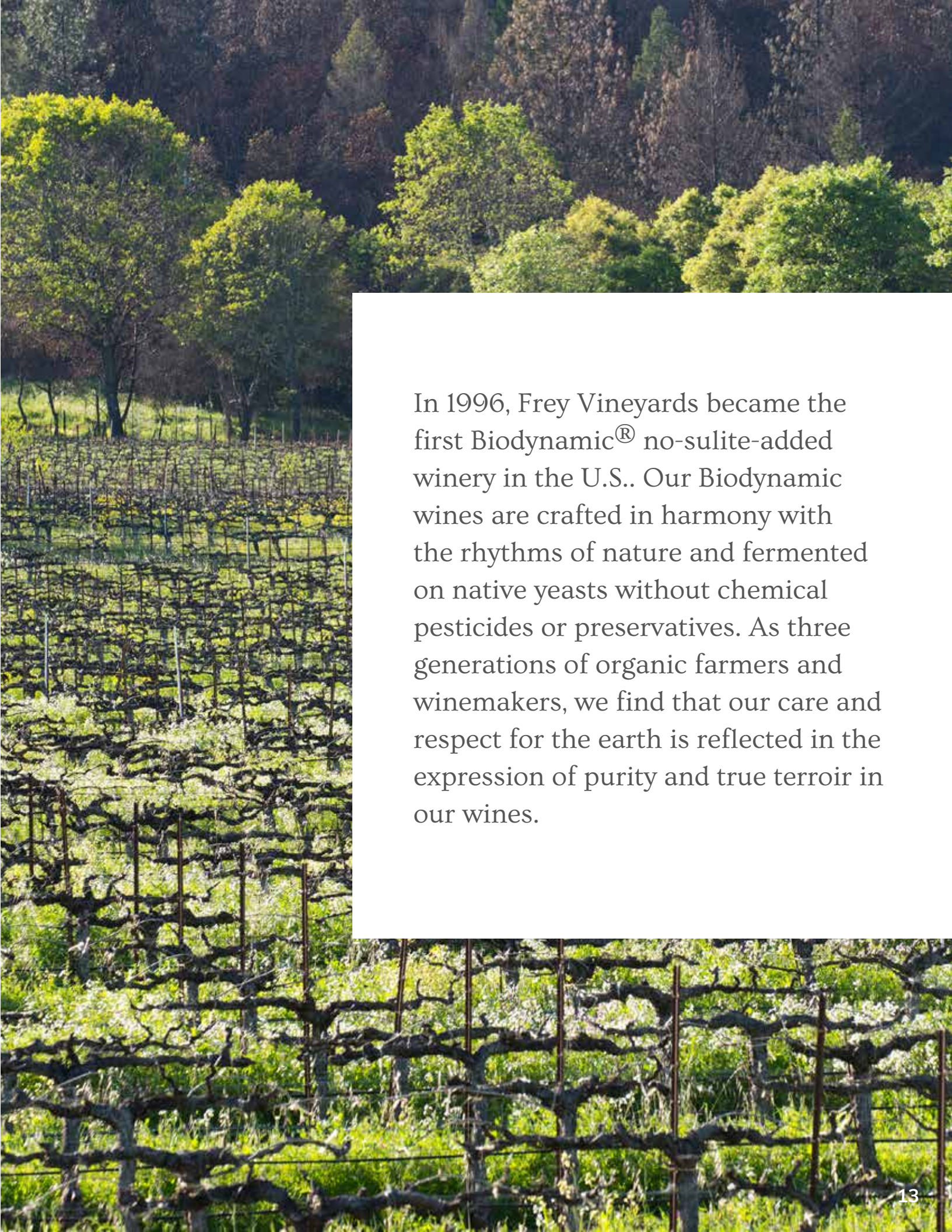
...because only healthy soil can grow the highest quality grapes that produce the finest organic wines. Organic farming is a healthy alternative to the conventional practices of blanket chemical applications and large-scale mono-cropping.

By creating a biodiverse farm landscape that encourages natural predators, we eliminate the need for synthetic pesticides and insecticides. Cover crops are planted in the fall and tilled under in the spring using a fertilization technique known as “green manuring”. These cover

crops include a variety of grasses, legumes and mustards that protect the soil from erosion, fix nitrogen into the soils and offer a habitat for many beneficial insects.

Another important organic practice involves the use of compost in the vineyard. At Frey Vineyards, we recycle all of our grape pumice back into the vineyard after it is composted with other organic ingredients including manure, old hay, and garden waste. By returning this valuable resource back to the vineyard we close our fertility loop and achieve sustainable soil management.





In 1996, Frey Vineyards became the first Biodynamic[®] no-sulfite-added winery in the U.S.. Our Biodynamic wines are crafted in harmony with the rhythms of nature and fermented on native yeasts without chemical pesticides or preservatives. As three generations of organic farmers and winemakers, we find that our care and respect for the earth is reflected in the expression of purity and true terroir in our wines.



The mission of Demeter, USA, the Biodynamic certifier in the U.S., is to heal the earth through agriculture. Biodynamic farmers are called practitioners because the practice of nurturing the soil and farm organism goes hand in hand with the production of crops. Rudolph Steiner, the father of Biodynamic Agriculture, incorporated composting and nutrient cycling principals from around the world with his personal observations of living systems to develop the foundation for Biodynamic practices.



We make the
nine preparations
required
on certified
Biodynamic farms.

Preparations are
concentrated
composts made
from ingredients
gathered onsite.



Each of our Biodynamic varietals comes with a Biodynamic 101 education panel on the back label.

WILDLANDS

The Demeter Standard sets apart 10% of each farm property to support biodiversity of native flora & fauna. Our vineyards are surrounded by 1000 acres of wildland that hold a mix of oak & conifer forests, and are home to a wide variety of animals including bear, mountain lions, birds & beneficial insects. By protecting our natural habitat, we encourage a healthy balance in our vineyard.

RUDOLF STEINER

Rudolf Steiner (1861-1925), Austrian scientist, philosopher & the founder of Waldorf schools, held a series of eight lectures in 1924 in response to Europe's rapid decline of crop vitality & animal health. His insights laid the foundation for Biodynamic Agriculture; farm & food healing humankind. Steiner presented the farm, not as a factory, but as a living organism connected to the cosmos.

LIFE ON THE FARM

Visit our vineyards and you might see cows, goats & sheep grazing between vineyard rows. Our farm animals feast on Biodynamic cover crops and reduce the need for diesel-powered tractors. We move our chickens through the vineyard in mobile chicken coops so they can manage vineyard pest populations. Our farm animals play an essential role in our holistic land management.

DEMETER USA

Demeter International was founded in 1928 as the world's 1st organic certifier. Demeter, USA began in 1985 and certifies Biodynamic farms in the US; her mission is to heal the earth through agriculture and improve conditions in the farming and food spheres. The Demeter Farm Standard recognizes the farm as a living organism: self-contained, self-sustaining, following the grand cycles of nature.

THE ELEMENTALS

Rudolf Steiner, founder of Biodynamic agriculture, believed that we can never find harmony on the earth until we understand the relationship between the spiritual & the physical worlds. He classified the unseen spiritual presences in the farm, vineyard & wilderness as Elemental Beings who occupy the etheric world of the plant kingdom & who nurture roots & shoots with enlivening forces.

THE HIVE

At Frey Vineyards, we practice holistic beekeeping. In response to the illnesses that are plaguing bees worldwide, we provide clean, well-ventilated homes for the colonies & avoid the use of all chemicals. The clover & mustard cover crops in our Biodynamic vineyard & the native manzanita, willow & coyote bush provide healthy nectar & pollen. Our bees also love to feast on grape juice at harvest time.

THE PREPARATIONS

We make the nine preparations required on certified Biodynamic farms. These preparations are concentrated composts made from ingredients gathered onsite. We apply the preparations to our vines & soils in diluted amounts, much like homeopathic remedies. Yarrow, chamomile, nettle, oak bark, dandelion, quartz & cow horn work together to promote photosynthesis, stimulate root growth & enliven soils.

Frei

FREY VINEYARDS

wine portfolio



Organic Red, NV

Our best-selling wine is medium bodied, well balanced, and smooth, with a bright garnet hue. The finish is crisp and fruity. An excellent everyday red, carefully crafted with organic techniques. This wine pairs well with a wide variety of cuisine from picnic fare to holiday feasts.

"Best Buy" 2019 Wine Enthusiast Magazine

Appellation: California

Alcohol: 13.9%

Total sulfite, naturally occurring: TTB analysis, 0ppm



Organic White, NV

A bright and crisp dry white wine filled with pleasant flavors of ripe melons and pear. This excellent wine is a pleasure to both purse and palate. Enjoy a glass with fried Halloumi cheese or pappardelle with fresh mint pesto.

Appellation: North Coast

Alcohol: 13.9%

Total sulfite, naturally occurring: TTB analysis, 2ppm



Organic Rosé, NV

Our dry Organic Rosé is quickly pressed off the skins of perfectly ripe red grapes and fermented with traditional yeasts. Enjoy the aromas of fresh strawberries and wild roses with smooth, crisp raspberry flavors. Pair with light cuisine such as pasta or fish.

Silver Medal: 2020 Toast of the Coast Wine Competition

Appellation: Redwood Valley

Alcohol: 13.8%

Total sulfite, naturally occurring: TTB analysis, 0ppm.



Organic Agriculturist Red, NV

An approachable blend of family-farmed grapes. Bright garnet hue with a sturdy structure and grippy character that has a remarkable ability to pair with most foods. Gather around the table or fireside and enjoy a smooth, lingering finish.

*Silver: 2020 San Francisco International Wine Competition
"Good," 2020 Wine Enthusiast Magazine*

Appellation: Mendocino

Alcohol: 14%

Total sulfite, naturally occurring: TTB analysis, 1ppm



Organic Agriculturist Blanc, NV

A honeysuckle nose delights with refreshing tropical fruit flavors, nuanced by starfruit and lychee. Pairs well with grilled fish topped with peach salsa, or Vietnamese lettuce wraps with a sweet chili dipping sauce.

Appellation: California

Alcohol: 14%

Total sulfite, naturally occurring: TTB analysis, 2ppm



Organic Agriculturist Rosé, NV

Exuberant flavors of strawberry rhubarb pie, fresh melon, and mint are buoyed by crisp acidity in our delicious and approachable rosé. Find a shady oak tree or set the table for an evening with friends, and share this taste of our organic vineyards.

Appellation: North Coast

Alcohol: 13.9%

Total sulfite, naturally occurring: TTB analysis, 0ppm.



2018 Organic Sauvignon Blanc

Our climate ripens Sauvignon Blanc grapes with hot days and cool nights, making wines that have tropical aromas of pineapple and passion fruit with a lemony finish and gentle acidity. This wine is bright and clear and is excellent with spicy coconut lemongrass soup, sushi, or a Sunday brunch.

*Silver Medal: 2020 West Coast Wine Competition (East Meets West)
"Good," 2020 Wine Enthusiast Magazine*

Appellation: North Coast
Alcohol: 14.1%
Total sulfite, naturally occurring: TTB analysis, 5ppm



2018 Organic Chardonnay

Our Chardonnay is stainless steel fermented and exposed to minimal oak. It is fruity with bright hints of apple, pear and caramel. Enjoy with baked brie or chicken tarragon pot pie.

Silver Medal & "Best Buy:" 2019 Tastings.com World Wine Championships

Appellation: California
Alcohol: 13.9%
Total sulfite, naturally occurring: TTB analysis, 0ppm



2018 Organic Pinot Grigio

Generous spice on the nose leads the way to dried pear and honey-mead flavors in the viscous mid-palate, rolling into a graceful pineapple finish. This would be a lovely choice for hard-to-pair-with asparagus, or a smoked-trout salad.

Appellation: Mendocino
Alcohol: 14.3%
Total sulfite, naturally occurring: TTB analysis, 8ppm.



2018 Organic Viognier

Succulent flavors of Asian pear and custard apple lead to a creamy mouthfeel in our richly textured, gold-medal winning Viognier. Its fresh and lively character pairs well with a soft-ripened cheese plate or Creole-spiced prawns.

Gold Medal & "Exceptional:" 2018 Tastings.com World Wine Championships
"Good," 2019 Wine Enthusiast Magazine

Appellation: California

Alcohol: 13.9%

Total sulfite, naturally occurring: TTB analysis, 10ppm



2018 Organic Zinfandel

Zinfandel has been planted in Mendocino County, California, since the 1800s; the benchland soils and dry Mediterranean climate produce plentiful, hearty grapes. Our Zinfandel has bramble berry aromas, and is fruit-forward with a spicy finish. Pair with cheese manicotti or Moroccan lamb and dolmas.

Silver Medal: San Francisco International Wine Competition

Appellation: Redwood Valley

Alcohol: 15.2%

Total sulfite, naturally occurring: TTB analysis, pending



2018 Organic Syrah

Our Syrah is rich and full-bodied with a deep garnet hue. Lush, round tannins give the wine a solid structure that is softened by notes of plum and cocoa. Enjoy with dark chocolate, blue cheese, or roasted meats.

*Silver & "Highly Recommended:" 2020 Tastings.com World Wine Championships
Bronze: 2019 Dan Berger's International Wine Competition*

Appellation: California

Alcohol: 13.5%

Total sulfite, naturally occurring: TTB analysis, 1ppm



2016 Organic Sangiovese

Vigorous Sangiovese vines thrive in our Home Ranch vineyard. Hot days and cool nights ripen the fruit to perfection and yield a wine that is medium bodied with rich fruit and gentle tannins. Pair with minestrone soup or pizza margherita.

*Silver Medal: 2018 Great American International Wine Competition
"Good," 2019 Wine Enthusiast Magazine*

Appellation: Mendocino

Alcohol: 13.9%

Total sulfite, naturally occurring: TTB analysis, 0ppm



2016 Organic Petite Sirah

Petite Sirah grown in Mendocino County consistently produces wines of excellent quality. Characteristically spicy and earthy, this wine has bramble fruit notes and a deep burgundy color. Pair with peppery pasta sauces, braised venison, or dark chocolate.

Gold Medal: 2018 International Organic Wine Awards, Germany
Silver & "Highly Recommended": 2018 Tastings.com World Wine Championships
Silver Medal: 2019 Mendocino County Wine Competition

Appellation: Mendocino
Alcohol: 13.9%
Total sulfite, naturally occurring: TTB analysis, 0ppm



2018 Organic Merlot

Our 2018 Merlot is velvety and smooth. Supple flavors of cassis and cedary plum meld with soft tannins to create a luscious, silky expression. Pair with linguine with lemon-herb gremolata or herb-crusted pork tenderloin.

Gold Medal: 2020 TheFiftyBest.com, Best Merlots
Silver Medal: 2019 Dan Berger's International Wine Competition
"Good": 2020 Wine Enthusiast Magazine

Appellation: North Coast
Alcohol: 14%
Total sulfite, naturally occurring: TTB analysis, 1ppm



2018 Organic Malbec

Seamless flavors of black currant, damson plum, and rose show fullness and vibrancy in our well-balanced Malbec. An elegant, dry finish complements grilled lamb chops or a robust vegetable tagine.

Gold & "Exceptional": 2020 Beverage Testing Inst., World Wine Championships
Silver: 2019 San Francisco International Wine Competition
Silver: 2019 Mendocino County Wine Competition
"Very Good": 2019 Wine Enthusiast Magazine

Appellation: Mendocino
Alcohol: 14.4%
Total sulfite, naturally occurring: TTB analysis, 0ppm
Frey Vineyards Organic & Biodynamic® Wine



2016 Organic Dolcetto

Our blend of 80% Dolcetto and 20% Barbera is loaded with delicious fruitcake, rhubarb, and cedary flavors. It pairs well with smoked ingredients like sausage or Portobello mushrooms, as well as intense herbal elements like rosemary or fennel.

Gold Medal: 2019 Millennial Award Show
Silver Medal: 2019 Mendocino County Wine Competition
“Good”: 2019 Wine Enthusiast Magazine

Appellation: Mendocino
Alcohol: 13.7%
Total sulfite, naturally occurring: TTB analysis, 0ppm



2016 Organic Carignane

Our Carignane is dry and lithe in the mouth, with gentle tannins, making this a great match for Coq au Vin or vegetarian moussaka.

Silver Medal: 2019 Critics Challenge, San Diego International Wine Competition
Silver Medal: 2019 Mendocino County Wine Competition
“Very Good,” 2019 Wine Enthusiast Magazine

Appellation: Mendocino
Alcohol: 13.8%
Total sulfite, naturally occurring: TTB analysis, 0ppm



2018 Organic Cabernet Sauvignon

Our Cabernet is rich and earthy with flavors of plum and chocolate, a graceful tannic structure, and a robust finish. Best paired with bold, flavorful foods that match its depth of flavor and aroma. Enjoy with wild mushroom ragout, roasted rack of lamb, or flourless chocolate cake.

Silver Medal: 2020 West Coast Wine Competition (East Meets West)
Silver Medal: 2019 American Wine Society Commercial Wine Competition
“Very Good”: 2019 Wine Enthusiast Magazine

Appellation: North Coast
Alcohol: 13.9%
Total sulfite, naturally occurring: TTB analysis, 0ppm
Frey Vineyards Organic & Biodynamic® Wine



2018 Organic Pinot Noir

A light and crisp Pinot Noir that shines as a cocktail wine or paired with spicy cuisine and fresh seafood. Aromas of plum and flavors of berry and spice are followed by a smooth, floral finish.

89 Points, "One of the best purely organic no-sulfites-added Pinots available."
-Jim Gordon, Wine Enthusiast Magazine

Appellation: Mendocino

Alcohol: 14%

Total sulfite, naturally occurring: TTB analysis, 0ppm



2018 Biodynamic Sauvignon Blanc

Notes of lemon custard, pineapple and guava from a deftly balanced acidity in our Sauvignon Blanc with fruit from the Sparrowhawk Vineyard in Potter Valley. Its fresh and expressive character makes a lively pairing for Vietnamese spring rolls or a minted honeydew melon salad.

Appellation: Mendocino

Alcohol: 13.1%

Total sulfite, naturally occurring: TTB analysis, 1ppm



2017 Biodynamic Chardonnay

Light and lively, our Chardonnay is layered with tropical aromatics of lemongrass and cherimoya. Flavors of cold Gala apple and a touch of vanilla from French oak lend a refreshing structure. Pair with soft-ripened cheeses or grilled wild-caught salmon.

Appellation: Mendocino

Alcohol: 14.6%

Total sulfite, naturally occurring: TTB analysis, 2ppm



2018 Biodynamic Field Blend

Our Biodynamic Rhone-style blend is rich and succulent with aromas of juicy blackberry and olallieberry paving the way to a palate laden with cacao nibs, star anise and more earthy berry flavors. Try it with a gruyere cheese fondue accompanied by crusty baguette, gherkins, and slices of Granny Smith apple.

Silver Medal: 2020 West Coast Wine Competition (East Meets West)

Silver Medal: 2020 Toast of the Coast Wine Competition

Silver Medal: 2019 New Orleans International Wine Competition

Appellation: Mendocino

Alcohol: 14.3%

Total sulfite, naturally occurring: TTB analysis, 1ppm.

Frey Vineyards Organic & Biodynamic® Wine



2018 Biodynamic Tempranillo

Tempranillo is a Spanish Varietal that is named for the diminutive of temprano, or early, in reference to its early ripening. Our Tempranillo opens with aromas of violets and cassis. The smooth, elegant palate delivers flavors of elderberry, allspice and a hint of sandalwood. It pairs well with tortilla española or a grilled rack of lamb.

“Bright, fresh and fairly concentrated black-fruit flavors fill this medium-bodied wine for a robust impact on the palate without being too heavy or tannic.”

- Jim Gordon, 2020 Wine Enthusiast Magazine

Appellation: Mendocino

Alcohol: 13.8%

Total sulfite, naturally occurring: TTB analysis, 0ppm



2015 Biodynamic Syrah

Layered fig, anise, briar, and bay leaf make way for a hint of tobacco on the finish of our vivacious Syrah. Its grippy character and polished tannins provide a vibrant complement to olive tapenade or grilled short ribs.

Silver & “Highly Recommended”: 2019 Tastings.com World Wine Championships
“Very Good”: 2019 Wine Enthusiast Magazine

Appellation: Mendocino

Alcohol: 14.1%

Total sulfite, naturally occurring: TTB analysis, 0ppm



2018 Biodynamic Cabernet Sauvignon

Vibrant, focused and expressive, with flavors of allspice, huckleberry and underbrush, our Cabernet mirrors the terrior of Redwood Valley’s complex ecosystem. Graceful tannins sustain a velvety mouthfeel, with subtle violet notes on the finish. Pair with New York steaks and Gorgonzola butter or wild mushroom risotto.

Silver: 2019 Mendocino County Wine Competition

Appellation: Mendocino

Alcohol: 14.3%

Total sulfite, naturally occurring: TTB analysis, 0ppm

Frey Vineyards Organic & Biodynamic® Wine



2017 Biodynamic Zinfandel

This is a quintessential Mendocino County Zinfandel, full of dense black cherry flavors, lively tannins, and a touch of mesquite on the finish. Blended from the shady, west-facing blocks on the home ranch and richer, more tannic fruit from old vines at our Road D vineyards, this is a hearty wine to pair with barbecue or spicy pizza.

Appellation: Mendocino

Alcohol: 13.3%

Total sulfite, naturally occurring: TTB analysis, 0ppm



**ORGANIC IS
NON-GMO
& MORE**



2016 Biodynamic Petite Sirah

Layered fig, anise, briar, and bay leaf make way for a hint of tobacco on the finish of our vivacious Syrah. Its grippy character and polished tannins provide a vibrant complement to olive tapenade or grilled lamb chops.

Silver & "Highly Recommended": 2019 Tastings.com World Wine Championships
"Very Good": 2019 Wine Enthusiast Magazine

Appellation: Mendocino

Alcohol: 14.1%

Total sulfite, naturally occurring: TTB analysis, 0ppm



**ORGANIC IS
NON-GMO
& MORE**



2016 Biodynamic Merlot

Supple, voluptuous tannins lead the way for a velvety expression of pure ripe fruit. Our Merlot displays an elegantly distributed mix of plum, blackberry, and boysenberry. An excellent pairing with spice-rubbed pork tenderloin or vegetable soufflé.

DOUBLE GOLD: 2020 TheFiftyBest.com, Best Merlots
Silver Medal: 2019 Mendocino County Wine Competition

Appellation: Mendocino

Alcohol: 13.1%

Total sulfite, naturally occurring: TTB analysis, 0ppm

Frey Vineyards Organic & Biodynamic® Wine



**ORGANIC IS
NON-GMO
& MORE**



2018 Pacific Redwood Organic Chard

Stainless steel fermented for a fruity and bright wine with notes of apple, pear, and caramel. We finish aging with a touch of French oak. Great with pumpkin risotto, garlic shrimp, or scalloped potatoes.

Appellation: Mendocino

Alcohol: 13.9%

Total sulfite, naturally occurring: TTB analysis, 4ppm



NV Pacific Redwood Organic Red

A perfect blend of Carignane, Merlot, Syrah, and Zinfandel grapes, this red table wine is medium-bodied and packed with flavors of blackberry and plum. Pair with fresh herbed vegetable dishes, or grilled or roasted meats.

“Best Buy”: 2019 Wine Enthusiast Magazine

Appellation: California

Alcohol: 13.9%

Total sulfite, naturally occurring: TTB analysis, 1ppm



2018 Pacific Redwood Organic Syrah

Packed with rich flavors of plum and cocoa and lush, round tannins. Aged in stainless steel with French oak. Perfect with a smoky barbecue feast or a hearty vegetable stew.

91 pts, Editor's Choice: 2019 Wine Enthusiast Magazine

Silver Medal: 2019 Beverage Tasting Institute

Appellation: California

Alcohol: 14.5%

Total sulfite, naturally occurring: TTB analysis, 1ppm

Frey Vineyards Organic & Biodynamic® Wine



2018 Pacific Redwood Organic Merlot

Food-friendly and fruity with gentle tannins and a smooth finish. Enjoy with blue-veined cheeses, braised greens, or grilled mushrooms.

Appellation: North Coast

Alcohol: 13.7%

Total sulfite, naturally occurring: TTB analysis, 1ppm



2018 Pacific Redwood Organic Cab

This Cabernet Sauvignon is full of rich fruity tannins with a spicy, lingering finish. Aged in stainless steel with French oak. Enjoy with a spinach salad with pine nuts and strawberries or wild mushroom ragout.

89 points & "Best Buy": 2019 Wine Enthusiast Magazine

Appellation: North Coast

Alcohol: 13.9%

Total sulfite, naturally occurring: TTB analysis, 1ppm



2018 Pacific Redwood Organic Pinot

Bright and smooth with flavors of berry and spice and a crisp floral finish. Pair with grilled wild salmon, chanterelles, or eggplant.

Silver Medal: 2020 San Francisco Chronicle Wine Competition

Silver Medal: 2020 Winemaker Challenge

Appellation: Mendocino

Alcohol: 13.7%

Total sulfite, naturally occurring: TTB analysis, 0ppm

