LOST SLOUGH

NATURAL, UNFEIGNED AND WILD WINES

THE LOST SLOUGH (PRONOUNCED /SLEW/)

Welcome to Lost Slough. A wine unlike anything you've ever discovered, made with estate-grown grapes and "natural" winemaking techniques. These authentic, living wines are full of naturally occurring microbes so you can expect their profile to change with every bottling. Leading each taste, each glass, and each experience to one of wine's greatest pleasures, the joy of discovery.

THE LOST VINEYARD

Lost Slough is 300 acres of sustainably grown vines in the Clarksburg, CA appellation. This unusually cool, mineral-rich appellation is hidden amongst the channels and surrounded by the Sacramento River. The vineyard, which was once below sea level, has sandy soils with scattered shell fragments, giving our wines a distinctive salinity characteristic.

A LOST TECHNIQUE

Our natural process uses wild fermentation, minimal to no filtration, no fining, and no additives. We start by hand-harvesting our grapes at night to keep them naturally cool. Kept in a cluster, we load them into a bladder press and gently extract the juice using low pressure. Indigenous microbes from the vineyard are then used for a 30-day fermentation. The wine is then aged in light oak for 5 months before being discovered, by you.

WILD GRÜNER VELTLINER VINTED 2020

ESTATE GROWN

APPELLATION: CLARKSBURG, CA

ALCOHOL: 13.5%

BRIX AT HARVEST: 23.1°

BOTTLED: 4/1/21

PRODUCTION: 420 CASES

TASTE

A dry white wine originating from Austria, whose name literally translates to "green wine". With classic aromas of guava and grapefruit, this lively Grüner Veltliner has a burst of acidity & a signature white pepper finish.

100% GLUTEN-FREE & VEGAN

PACKAGING

Eco Series Light Weight bottles
Absolute Green Line Poly-laminate Capsules
Labels printed on Recycled Vellum paper

LOSTSLOUGH.COM