



FREY VINEYARDS
2016 BIODYNAMIC® FIELD BLEND
MENDOCINO



Frey Vineyards is a leader in organic, non-sulfited winemaking. Located in Mendocino County, California, Frey was founded in 1980 as the nation's first organic winery and is still family owned and operated today. In 1996, Frey Vineyards produced the United States' first certified Biodynamic® wine. All Frey Biodynamic wines are estate-grown and bottled in accordance with Demeter Biodynamic and USDA Organic regulations. Our Biodynamic wines are fermented with native indigenous yeast and produced with no added sulfites.

Our goal with Field Blend was to produce a Biodynamic example of terroir at its finest expression, where site, varietal character, and vintage culminate in an authentic representation of our vineyards. Field Blend succinctly expresses the Biodynamic intercropping and low-impact vinting methods employed to create this wine. Following the Biodynamic winemaking tenants of farming with nature, without pesticides, zero-manipulation in the cellar, and only native yeast used for fermentation, the results are pure, pared-down flavors with no interference between you and the grapes.

Alcohol: 13.5% by volume.

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

Tasting Notes:

Seamlessly blended to reflect our specific terroir, this Field Blend is a rustic mix of rich berry and hearty tannins that form a voluptuous pairing for savory, seasonal fare.

The Field Blend label was designed by local graphics artist Nicole Paisley Martensen. It incorporates a collage of vintage astrological charts and farmers' almanacs, evoking the origins of Biodynamic farming and its founder, Rudolf Steiner, along with photographs of grapevines and tractor treads at Frey Vineyards. The inspiration both inside and outside the bottle is to convey a true spirit of place, and mirror the richness and beauty of our land.



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