



# TANG

"TURNING WATER INTO WINE."

**VINTAGE //** 2021

**VARIETALS //** 50% CHENIN BLANC, 30% PINOT GRIS,  
20% ALBARIÑO

**VINEYARDS //** MARTIN BROTHERS (*ORGANIC*),  
CAT CANYON (*ORGANIC*), GREENGATE, RANCHO REAL,  
NORTH FORK, MORRO VIEW

**APELLATION //** CENTRAL COAST

**FERMENTATION //** REHYDRATED GRAPE SKINS IN OPEN  
TOP FERMENTERS FROM OUR SKINS CUVÉE

**ÉLEVAGE //** 7 DAYS

**TASTING NOTES //** CLEMENTINES, WHITE JASMINE TEA,  
EVERYTHING BAGELS

**ALCOHOL //** 7.1

**UPC //** 637405073713

**SUSTAINABLE • NO ADDITIVES • NATIVE YEAST  
VEGAN • ONLY NATURALLY OCCURRING SULFITES**

---

After we produce our orange wines for our SKINS blend, we rehydrate a portion of the remaining pomace in open-top fermenters to create TANG. Depending on the variety, we rehydrate anywhere between 1-7 days before pressing the piquette off to stainless steel tanks. Depending on our levels of alcohol, we will add a small percent of finished orange wine back into the piquette in order to prevent spoilage.

Tang is the people's wine — Piquette began as a way to meet the needs of the people during the 1800s wine blight in France. It's super crushable, with a nice sparkle.

# FIELD RECORDINGS.

LOCAL KNOWLEDGE. TRADITIONAL TECHNIQUES.  
AN OREGON TILTH CERTIFIED ORGANIC WINERY.

[WWW.FIELDRECORDINGSWINE.COM](http://WWW.FIELDRECORDINGSWINE.COM)

805-503-9660

3070 LIMESTONE WAY, SUITE C  
PASO ROBLES, CALIFORNIA 93446



@FIELDRECORDINGSWINE