



## Art+Science Mondeuse 2018

A still red wine made from Biodynamically farmed Mondeuse from Johan Vineyards. Fermented on skins for 3 weeks, punched down by foot, native yeast fermented and barrel aged in neutral oak for 10 months.

Disclaimer: Mothra, protector of Earth, is a climate crusader and fan girl of Regen Ag

- zero/zero
- ingredients: grapes
- destemmed and skin fermented for 3 weeks
- native yeast
- barrel fermented and aged for 10 months in neutral oak
- unfinned and unfiltered
- color: rich dark purplish red
- tasting notes: lush, yet dry creating a perfectly balanced wine
- 13% alc, fermented dry
- 110 cases made
- 750ml brown glass with a flip top, crown capped, 56cs/pallet



Produced and bottle by Art+Science, a natural cider and wine company, in Sheridan, Oregon

[www.ArtandScienceNW.com](http://www.ArtandScienceNW.com)