

Powicana's Story

Our little French family fell in love with Mendocino where we found a Mediterranean climate and a superb Rhone varietal in Petite Sirah, the historical black grape of the county.

On the edge of a plateau above Lake Mendocino, our small acreage gives us the opportunity to have a constant presence in the vineyard, and to observe carefully the unfolding of the year growing cycle to obtain the highest quality fruit.



The soil is the living vessel for all life on earth and finds its final expression in the wine we drink. We farm the vineyard following the natural agriculture principles established by Mokichi Okada.

We do not try to make a specific type of wine. Rather, we follow the French tradition of bringing out the most distinctive qualities in a wine, expressed through the match of varietal and terroir. Each year, we help the wine reveals its personality as the expression of the year's climate, of the terroir and of the varietal.

Using traditional techniques, we minimize interventions during winemaking. We make artisanal natural wines without using any sulfites or other preservatives. Our wines are vibrant, alive, and show a rare combination of distinctive fruit aromas and spices.

Powicana: Red Clay Earth in the local native Pomo dialect.

WINES

Pét-Nat, 2018

Dry, crisp and delicious Méthode Ancestrale sparkling rosé, beautiful fruit aromas. Natural fermentation in bottle with wild yeast and no added sugars, unfiltered and unfiltered, no added sulfites. Silver, SF Chronicle Wine Competition.

\$26

Petite Sirah, 2016

Vivid and well balanced wine with a clean and fresh nose of mint and cherries, notes of red currants, morello cherries, cardamom, nutmeg and cloves, and a long superb finish. Made from biodynamic grapes. Bronze, SF Chronicle Wine Competition.

\$38

Petite Sirah, 2015

91 points, Wine Enthusiast: Distinctive blueberry aroma and flavor joins with spicy black pepper in this vivid and fascinating wine made without added sulfites. Best of Class, Double Gold, Mendocino Wine Competition.

\$33

Rosé, 2015

Rare dry rosé is made exclusively from estate Petite Sirah grapes. Fragrant bouquet of white flowers, refreshing crisp acidity, vibrant notes of asian pear and quince.

\$26

Port, 2015

88 points, Wine Enthusiast: Powerful and densely packed sweet wine has a color that's nearly black except for a dark garnet rim, aromas of wood smoke and dark chocolate and flavors like espresso, blueberry syrup and black pepper. Gold, Mendocino Wine Competition and Harvest Challenge Wine Competition.

\$32

Petite Sirah Reserve, 2013

Full-flavored Rhone-style red, alluring sexy violet and red fruit flavors, black current and blueberry palate, with back notes of black pepper and cardamom. Silver, SF Chronicle Wine Competition. Only 6 cases left.

39\$



Powicana Farm Shumei Wine Club Membership

*Enjoy Powicana Farm natural agriculture
wines made from estate organic grapes
delivered to your doorstep throughout the
year.*



*Best of Class, Double Gold and Gold at the 2017
Mendocino Fair Wine Competition. Gold, Best of
Class Best of Mendocino AVA at the 2017
Harvest Challenge. Three Silver and a Bronze at
the 2018 SF Chronicle Wine Competition.*

Date _____

Name _____ Phone _____ Email _____

Membership level:

- ☐ Classic (20% savings, 3 bottles 4 x year)
☐ Friends (25% savings, 6 bottles 4 x year)
☐ Cellar Rats (30% savings, 12 bottles 4 x year)

Your selection per shipment:

- _____ 2013 Reserve _____ 2015 Petite Sirah
_____ 2015 Rose _____ 2015 Port
_____ 2018 Pet-Nat

Shipping/billing address _____

City State Zip _____

Card #: _____ Exp. Date _____ CCV _____

I understand I will only be charged for my shipments, and that I am 21 years of age or older.

Signature _____

Membership Rules

We ship four times a year, in March, June, September, and December.

We will send you an email a week before we process the wine club shipment letting you know when and what to expect. You can change your selection anytime prior to shipping.

For winery pick-ups, we will hold your wine for up to 30 days, after which we will ship the wine to you and charge the shipping costs to your card.

It is your obligation to notify the Club of any address changes before wines are shipped. Powicana Farm will not be responsible for shipping charges incurred due to misdirected wines or returned wines.



Questions? Call 760-840-0918.

POWICANA FARM

www.powicanafarm.com
3350 Road B, Redwood Valley CA 95470
760-840-0918
powicana@gmail.com
instagram: powicana
facebook: powicana

Membership Benefits

There is no membership fee and no commitment. Enjoy special 25-35% discounts on wine! You will receive our new releases before they are available to the public. You will enjoy complimentary tastings for up to 4 people when you visit the winery. We ship quarterly in March, June, September, and December. You can change your selection anytime prior to shipping.

About \$70/shipment plus tax & shipping, \$20 savings

- 3 bottles shipped 4 x Year
- 1 seasonal handcrafted specialty 4 x Year
- 25% off all purchases and club shipments

Friends

About \$135/shipment plus tax & shipping, \$45 savings

- 6 bottles shipped 4 x Year
- 2 seasonal handcrafted specialties 4 x Year, or complimentary vineyard tour for 6 guests
- 30% off all purchases and club shipments
- Discounted tasting room rental for private parties.

Cellar Rats

About \$250/shipment plus tax & shipping, \$100 savings

- 12 bottles shipped 4 x Year
- 35% off all purchases, complimentary club shipments
- 4 seasonal handcrafted specialties 4 x Year, or complimentary vineyard tour for 8 guests
- 1 week-end on the farm for 2 guests in our off-the-grid forest cabin, includes delicious farm-to-table dinner and breakfast. (Good after one year of membership.)