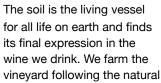
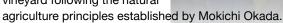
Powicana's Story

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.





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

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, unfined 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

Part, 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.

Email	per shipment: 2015 Patita Sirah
Phone	Your selection per shipment:
	vership level: Jacsir (20% cavings 3 hottles 4 v vaar)

Date

Name P	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 Rose	pment: 2015 Petite Sirak 2015 Port
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

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

.gniqqids expect. You can change your selection anytime prior to wine club shipment letting you know when and what to

We will send you an email a week before we process the

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

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



MAAA ANASIWO9

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facebook: powicana instagram: powicana powicana@gmail.com

Membership Benefits

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

Classic

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

3 bottles shipped 4 x Year

.gniqqids

- 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
- 30% off all purchases and club shipments complimentary vineyard tour for 6 guests
- Discounted tasting room rental for private parties.

Cellar Rats

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

- 12 bottles shipped 4 x Year
- 4 seasonal handcrafted specialties 4 x Year, or
- 1 week-end on the farm for 2 guests in our off-the-grid complimentary vineyard tour for 8 guests

35% off all purchases, complimentary club shipments

and breakfast. (Good after one year of membership.) forest cabin, includes delicious farm-to-table dinner