



## 1215 Wine Bar & Coffee Lab

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### Subject to Change, "Bunch of Herbs" Vermouth 2021

**Varietal:**

Field Blend, Botanicals

**Region:**

Sonoma, California

**Farming:**

Practicing Organic

**Soil Type:**

Various

**Fermentation:**

Stainless Steel

**Dry/Sweet:**

Dry

**Body:**

4/5

**Acid:**

3/5

**Tannin:**

2/5

### ABOUT THE WINE

It's no secret that we at 1215 love vermouth! They're wines that have been aromatized with spices and botanicals and generally are fortified. They range in ABV content but are super flavorful and great low ABV options to have on hand. We keep a small but mighty stocking of some of our favorites for perfectly crafted Manhattans, Negronis or just for sipping in spritz form.

This delicious vermouth comes to us from Subject to Change Wine Co., a producer we regularly feature on our flight menus and retail shelves. Made with organically grown grapes and minimal intervention this vermouth is so flavorful and quite unique in that it is not fortified, so it's extra friendly for a low-ABV treat. Drink it before dinner or for a night cap on the rocks or with an equal portion of your favorite tonic water. Add an olive or two with a slice of orange and you'll be in vermouth heaven! Once opened this bottle will last up to a week in the refrigerator.

Feels like Christmas, but in October! The base wine is bold and fruity and the botanicals lean on the clove, orange peel, nutmeg and cinnamon side.

