



ORGANIC WINES

Founded in 1988, the Nevada County Wine Guild home winery is located next to the highest and least productive vineyard in California. At 3500 feet, between Sacramento and Lake Tahoe, the winery is four counties north of Amador County, and has a much cooler cooler climate. Having been off grid (solar electricity) for the first 12 years, the winery has only natural cooling and thus has specialized in red wines. The winery building is made from wood cut and milled from the trees of the vineyard. The wine making is based on barrel and oak tank aging and traditionally bottles within 11 months of crush. Having said that, as the vineyards have matured recent vintages are demanding more barrel time. Sulfites have not been used on red wines since 1990 and the shelf life is not impaired. Wines from the Guild have won awards annually at the El Dorado Co. Fair in open competitions with other conventional wines.

Tony Norskog, partner and winemaker of both the Orleans Hill Winery and Nevada County Wine Guild brands, graduated from UC Davis in the mid-70's with a degree in Fermentation Sciences. He has worked a harvest in Bordeaux France, the Napa Valley, and Santa Maria and has spent the last 20 years working in the Foothills of the Sierra Nevada. Organically growing grapes in Nevada County led naturally to the pursuit of making fine wines with healthfulness on an equal footing with quality.



Our Daily Red Sulfite Free, Organic

Practice makes perfect they say, and Our Daily Red has been in production since 1998.
The wine is an extremely hot seller and we keep increasing production
each year to meet the skyrocketing demand!

Ongoing vintages have added a healthy percentage (30%) of Mendocino grapes
which bring the leaner mouth feel and more focused flavors of the region to the mix.
A blend of Fresno Syrah and Carignan and Mendocino Cabernet Sauvignon,
this wine should age well for a few years...if it lasts