



# GRAVITAS WINE MARKETING

www.gravitaswinemarketing.com

## DREAMCÔTE

Santa Barbara



**Founder Brit Zotovich**

dishes like burgers, tomato sandwiches and ‘what’s left in the fridge soup’ - to be wholly consumed in less than 24 months, not to sit in your cellar, or on top of your fridge for a special occasion. Life’s short. Make it count.

Dreamcôte Wine Co. was born in 2012 by ladies and started with 1 ton of Riesling made in a super bright, off-dry (slightly sweet) style, intended wholeheartedly to be sipped alongside painfully spicy Thai food. Today, Dreamcôte produces 1000 cases of wine + hard cider. In this sandbox we play with more experimental stuff. By "experimental", we don't mean we're the first men on the moon, but maybe would phrase it more like - the stuff that isn't exactly mainstream - carbonic fermentation with oddball varietals (Pinot Noir, Syrah, Mourvedre, Cab Franc and now, FINALLY, Gamay.), undisgorged [pét-nat](#) bubbles, bottle fermented cider made with fruit, hops and herbs off the farm in Ballard. To us this is a little bit of an escape from the traditional. A mini-vacation of sorts. We 1000% love traditional - but sometimes you just want to sip a drink with a tiny little umbrella and to unbutton just one more button on your shirt.

The wines + ciders we craft are casual, low in sulfur, low in alcohol, intended for weekly consumption with blue collar



orders@gravitaswinemarketing.com