



We are new wave wine pioneers. We even live in a modern covered wagon, a tiny house! Previously we were based out of San Francisco, producing at an urban winery / co-op while living in the Mission.

We moved about 115 miles due east up into the Foothills of the Sierra Nevadas, where in July 2020 we closed on a 6 acre vineyard & winery on 21 acres in Fair Play AVA, known for its decomposed granite soils and its high elevation (second highest avg elevation in CA) in old Gold Rush Country.

We had been poking around a bit and have been drawn to this area for exactly the reasons listed above. It sort of is still undiscovered so we were able to take a gamble and buy a vineyard in the mountains.

We have always been inspired by local grower like Ann Kramer from Shake Ridge. The 'Gold Dust Vineyard' is our six acre estate at 2'700 elevation. Our vines are 20 years old, and we are 5 years into converting it to organic. Being the climate is so dry, we don't really have to worry about mildew or even hardcore weeds at that. We contend with bears and mountain lions out here. Real cowboy stuff. We mostly dry farm, no herbicides, organic oils only and plant cover crop to encourage a healthy biosphere, discourage erosion and maintain healthy soils.

We have committed to living a sustainable lifestyle beyond the vineyard. It's no joke that we live in a 252 sq foot tiny house with our 4 year old, that sits on the edge of the El Dorado National Forest. It hasn't been easy for two city slickers.

We also invite guests to camp and glamp on our property to share in the beauty and the views that never get old.



The power of Two:

Aaron Bryan is a self taught winemaker who has a background in economics and sports management. He started out in analytics at the Houston Rockets & NBA league office in NYC and Apple as a predictive data modeler. He began his journey into the fermentation arts by brewing beer in his garage in the Mission San Francisco. In 2012 Conduit was born when he purchased some grapes from Sonoma and made one barrel of wine in his backyard. Following the home harvest, he met a few guys who were producing out of Treasure Island in SF. He began trading his home-brew beer for cellar space at the co-op, making wine on his 2 weeks vacation from his day job and on the weekends and evenings.



Aaron and Amy met how one does in a Tech city SF, online in 2014 and we both lived in the Mission (we both swiped right!).



Amy has a wholesaler management background including sales manager CA for Grandes Places Selections/ Grand Cru and and West Coast regional management roles, working for brands such as Copain. She also dabbled in radio sales for a hip hop station, as a house music promoter, promotional model wrangler and spirits supplier in Chicago in NYC.



We began shifting our winemaking style in 2017 to include only native ferments, whole cluster, skin contact, no fining or filtering and minimal SO₂. The wines are considered "minimal intervention" however, they are always clean. We have always worked with family farms and single vineyards, with a focus on sustainability. Currently, we make 1,500 cases of wine with Conduit a focus on Rhone varietals and the label divergent vine is Aaron's room to play with different winemaking techniques and varietals.

In 2020 we purchased a small winery and six acre, 2,700' elevation vineyard, with steep slopes, planted to Syrah, Viognier, Tempranillo, and Primitivo, all in decomposed granite soils, in Fair Play AVA in El Dorado Co.

