

Acquiesce Winery & Vineyards: *Spirit, Dedication, and Vines*

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Acquiesce - *verb*: to surrender, to become quiet. Not the first name one would imagine for a winery and vineyard. However, for Susan Tipton, owner, operator, and winemaker extraordinaire, “acquiesce” has become the winery’s mantra, and is the ideal namesake for what has become her life’s passion.

Susan grew up in a food-centric household, surrounded by a love of fresh and local foods, and an emphasis on the importance and critical bonding experience of sharing a family dinner each evening. Susan, with her self-described “gypsy spirit,” has poked and prodded, learning about the winery and culinary world, and exploring a variety of regions, both within the United States and abroad. Susan dove in head first to each region she lived in, indulging in, savoring, and learning about the different agriculture of rural Michigan, Portland, Oregon, and even Sweden. Through all of her travels and various adventures, Susan’s focus was finding the best wine in the area and pairing it with the freshest local ingredients to enhance her family’s time spent at the dinner table. Finally, in 1999, Susan dug in and planted her roots in Lodi.



Once again focusing her time and efforts with her usual gung-ho and passionate spirit for all things sweet, savory, and everything in between, Susan began making wine from the grapes surrounding their home and 100 year old barn. Susan has honed her craft and style of winemaking through experience, trial-and-error, and plain old hard work.

Dedicating herself to learning the ins and outs of grape growing, Susan has learned and taught herself everything: pruning watering, shoot thinning, picking, sorting, crushing, pressing, fermenting and filtering.

Acquiesce Winery and Vineyards produces only white and rosé wines, created from Susan’s carefully selected Rhone varietals. Lovingly creat-



ing small batches each season, Susan and her Acquiesce family seek to incorporate their namesake into their work regularly, submitting to nature, yielding to the vineyard, and acquiescing to the grapes. Striving to create wines that are both classic and traditional as well as unique and recognizable, their wines are crisp, light and brilliant. Susan has chosen to leave the wines unoaked, emphasizing the natural flavors and nuances as well as the quality of the fruits in each batch. Wine pairing suggestions for Susan’s creations? Everything! Acquiesce wines are meant to be enjoyed with everyday foods, from fresh fruits and vegetables, to seafood, chicken, tacos, pizza, stir-fry... the options and possibilities are endless and all delicious.

Grape grower, gypsy-at-heart, and winemaker, Susan Tipton embraces her winery and vineyard’s name wholeheartedly, and invites any wine lover to try her wines and Acquiesce. **HLM**

For more information about Acquiesce Winery & Vineyards, please call 209-333-6102, find them online at acquiescevineyards.com, or visit them at 22353 N Tretheway Rd, Acampo.