

# CARBONISTE

## MODERN SPARKLING WINE

A product of much inspiration but not imitation, this brand has been born out of our love of sparkling wine and a desire to reimagine sparkling wine in California. CARBONISTE is dedicated to making sparkling wines that are modern and reflective of grape and place.

Our **2017 Corralitos Brut** is the second released, but first produced. We skipped over this release initially, in favor of allowing this wine to develop and subsequently blossom. After spending nine months in barrel and 34 months in bottle, this wine was finally ready to disgorge. Due to the extended tirage aging, we've given this wine the recently disgorged (RD) designation. Aromas speak loudly of peach, nectarine, and Bing cherry with Meyer lemon, ruby grapefruit, and Marcona almonds on the palate. This is an emphatic expression of California and Corralitos. Very limited.

### Vineyards

We source grapes for this wine exclusively from the Corralitos area of the Santa Cruz Mountains. This is a unique and highly expressive wine growing region due to very sandy soils and winds from the Monterey Bay. I have never found Pinot noir that is so expressive at sparkling levels of ripeness. This vintage includes two neighboring vineyards including Deer Park Ranch and the Francis J Vineyard.

### Winemaking (Traditional + Modern)

After harvest, grapes were pressed whole cluster and settled for 1-2 days as juice. Clear juice helps to retain the purity and focus of this wine. The juice was fermented in barrel with native and commercial yeast at 60-70°F for 3 weeks. The fermentation sediment was kept with the wine in barrel for 9 months without the addition of sulfur dioxide. The wine was bottled with fresh yeast and a small amount of sugar.

After 34 months in bottle, the yeast had consumed the sugar, the sediment was removed, and we added back a small amount of wine and sugar. The bottles were recapped in order to preserve the natural youth and freshness of the wine. We prefer crown caps as a final closure. They are safe and easy to open, and they are trusted across the world to age wines before disgorging (including Champagne!)

Harvested 08/28-9/2/2017 17.7-19.6° BX	Bottled 05/12/2018 24 g/L sugar	Disgorged 03/26/2021 4.5 g/L dosage
pH 3.15	TA 9.0 g/L	5 BAR
Produced: 864 bottles (72 cases)		12.5 % ABV
Origin: Deer Park (PN) and FJV (CH) SCM		64% Pinot, 36% Chard
Winemakers: Dan and Jacqueline Person		Released: 10/11/2021



Champagne is from France. **CARBONISTE** is California.

Person Wine Company - Napa, CA - [www.carboniste.com](http://www.carboniste.com)