

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 **2018 Corralitos Brut** is an exciting expression of a unique growing area. The Corralitos area of the Santa Cruz Mountains produces highly expressive fruit that is ideal for sparkling wines. Aromas speak loudly of peach, nectarine, and bing cherry with meyer lemon, ruby grapefruit, and Marcona almonds on the palate. This wine continues to evolve and find new exciting facets in the bottle and in the glass. 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 the strong influence of 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 9 months in bottle, the yeast had consumed the sugar, the sediment was removed, and we added back a small amount of wine and sugar. After a light dosage, the bottles were capped again 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!)

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| Harvested 08/29/2018 17.1-19.6° BX | Bottled 06/27/2019 22 g/L sugar | Disgorged 04/03/2020 7 g/L dosage |
| pH 3.23 | TA 7.5 g/L | 4.5 BAR |
| Produced: 1,801 bottles (150 cases) | | 12.5 % ABV |
| Origin: Deer Park (PN) and FJV (CH) SCM | | 50% Pinot, 50% Chard |
| Winemakers: Dan and Jacqueline Person | | Released: 09/14/2020 |



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

Person Wine Company - Napa, CA - www.carboniste.com