

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 **2019 Bald Mountain** is a new offering from us. This is our first single-vineyard labeled wine, feeling like it definitely deserves it! It follows a similar production philosophy of minimal intervention with our other reserve wines, which really allows terroir to shine through. Hanging above the Pacific ocean, these vines are own-rooted, growing in decomposed marine sediment (beach sand). After bottling unfiltered, the wine was aged in bottle for 15 months prior to disgorging, and another 16 months before being released. This is a wine that needs no dosage. Very limited.

Vineyards

We source grapes for this wine exclusively from the Bald Mountain Vineyard in the Ben Lomond AVA (monopole) of the Santa Cruz Mountains. The soil is white zayante, decomposed marine sediment similar to beach sand. The vines were planted 30 years prior on their own roots (no graft). This was the last year of production for this block, which struggled to produce very little fruit. Located just 3 miles from the Pacific ocean, the struggle is real!

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 neutral barrel with native yeast. The fermentation sediment was kept with the wine in barrel for 12 months without the addition of sulfur dioxide. The wine was bottled with fresh yeast and a small amount of sugar.

After 15 months in bottle, the yeast had consumed the sugar, the sediment was removed. NO dosage was added to this wine, which needs no intervention! 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 trusted across the world to age wines before disgorging (including Champagne!)

Harvested 9/26/2019 19.6° BX	Bottled 10/10/2020 22 g/L sugar	Disgorged 1/19/2022 0 g/L dosage
pH 3.07	TA 8.6 g/L	5.5 BAR
Produced: 852 bottles (71 cases)		12.5 % ABV
Origin: Santa Cruz Mountains, CA		100% Chardonnay
Winemakers: Dan and Jacqueline Person		Released: 05/02/2023



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

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