

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 Corralitos Brut builds upon our previous vintages of this wine, taking learnings and borrowing a little volume. The production philosophy of this wine allows each step to proceed in accordance with nature, trying to remove interventions. The heart of this vintage (2019) spent 12 months unsulfured and uninoculated in barrel with an additional component spending 24 months in barrel (2018). After bottling unfiltered, the wine was aged in bottle for 18 months prior to disgorging. We've continued to build time into each step, to allow this wine to evolve in it's natural time. Very limited.

## Vineyards

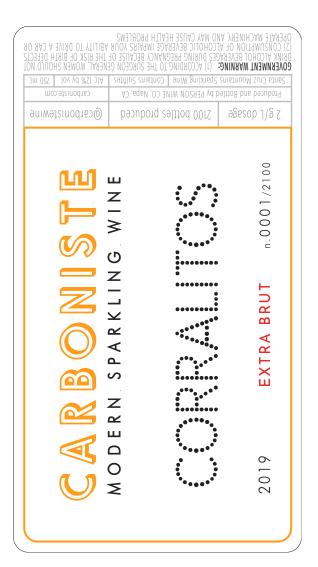
We source grapes for this wine exclusively from the Corralitos area of the Santa Cruz Mountains. This is a unique and highly expressive wine growing region due to very sandy soils (decomposed marine sediment) and winds from the Monterey Bay. I have never found Pinot noir that is so expressive at sparkling 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 12 months without the addition of sulfur dioxide. The wine was bottled with fresh yeast and a small amount of sugar.

After 18 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 08/27-9/6/2019 18.3-19° BX	Bottled 08/23/2020 22 g/L sugar	Disgorged 03/02/2022 2 g/L dosage
pH 3.13	TA 8.6 g/L	5 BAR
Produced: 2100 bottles (175 cases)		12.5 % ABV
Origin: Deer Park (PN) and FJV (CH) SCM		83% Pinot, 17% Chard
Winemakers: Dan and Jacqueline Person		Released: 09/30/2022



Champagne is from France. CARBONISTE is California.