

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 Philo Blanc de Noir is a singular wine. We harvested a single clone/single block in 2019, but weren't able to purchase that vineyard in subsequent years, so it will not be repeated! We've had a very light touch with this wine. The goal was to allow the vineyard and vine shine through in the glass. After spending 13 months in barrel and nine months in bottle, the terroir of Anderson Valley presents itself in kumquat, meyer lemon, and candied ginger aromatics. 100% Pinot noir that masquerades as Chardonnay. Unfortunately, we didn't make more! Very limited.

Vineyards

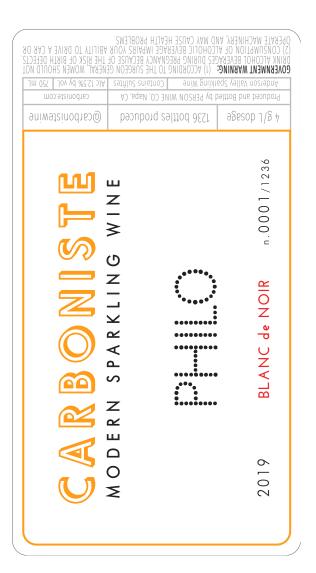
We source grapes for this wine exclusively from an organic vineyard near the town of Philo in Anderson Valley. This is a unique wine growing region for sparkling wine, Pinot noir grown there generally exhibits yellow and orange fruit characters due to cool, maritime climate and abbreviated day length due to the narrrow valley. This one and only vintage is a single vineyard and single clone wine that demanded to be kept separate.

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 13 months without the addition of sulfur dioxide. The wine was bottled with fresh yeast and a small amount of sugar.

After nine 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 08/23/19 19.2° BX	Bottled 10/10/2020 20 g/L sugar	Disgorged 07/13/2021 4 g/L dosage
pH 3.15	TA 7.9 g/L	4.5 BAR
Produced: 1236 bottles (103 cases)		12.5 % ABV
Origin: Balo Vineyard, Anderson Valley		100% Clone 115 PN
Winemakers: Dan and Jacqueline Person		Released: 10/11/2021



Champagne is from France. CARBONISTE is California.