

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 **2022 Sparkling Rosé of Pinot noir** is a fun and fresh sparkling wine with aromas of wild strawberry and guava. It pairs well with a wide range of fresh foods including uni (sea urchin).

Vineyards

This wine is assembled from a range of cool-climate vineyards from which we source our Pinot noir and Chardonnay including the Santa Cruz Mountains and San Benito County.

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 yeast at 60-70°F for 3 weeks. The fermentation sediment was kept with the wine until bottling without the addition of sulfur dioxide. The wine was bottled with fresh yeast and a small amount of sugar to create the characteristic bubbles.

After 2 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!)

Harvested 8/19-9/15/22 18.8-19.5° Brix	Bottled 3/13/2023 18 g/L sugar	Disgorged 07/27/2023 5 g/L dosage
pH 3.29	TA 7.6 g/L	4.5 BAR
Produced: 15,144 bottles (1262 cases)		12 % ABV
Origin: San Benito, Santa Cruz, CA		75% Pinot, 25% Chard
Winemakers: Dan and Jacqueline Person		Released: 10/13/2023

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

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

