

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 **V20 California Brut** is step toward what you might expect from a more traditional producer, but it retains unmistakable brightness and energy that you'd expect from our wines. We are taking a big step toward creating a non-vintage product that can be representative of a house style. Components of this blend were aged in barrel up to 23 months, unsulfured. It has added weight from aging in barrel as well as in bottle, which allows this wine to handle fatty foods better than our earlier offerings. Consider pairing this wine with moules frites or steak tartare.

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, Marin County, and Santa Rita. We consider these to be the best appellations in California for sparkling wine, and we carefully select barrels that help us create this unique sparkling brut.

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 in barrel for 11-23 months without the addition of sulfur dioxide and the wine finished malo-lactic fermentation naturally. The wine was bottled with fresh yeast and a small amount of sugar.

After 23 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!)

12% 2018 12% 2019 76% 2020	Bottled 08/26/2021 22 g/L sugar	Disgorged 07/11/2023 6 g/L dosage
pH 3.3	TA 6.8 g/L	4.5 BAR
Produced: 3315 bottles (276 cases)		12.5 % ABV
Origin: Santa Cruz, Marin, Santa Rita		86% Pinot, 14% Chard
Winemakers: Dan and Jacqueline Person		Released: 04/01/2024



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

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