



2021

GAMAY NOIR, BLANC

ARROYO SECO

PH:	3.34
TA:	8.2 g/L
ALCOHOL:	12.21%
VINEYARD:	100% Zabala
FARMING:	Certified Sustainable, transitioning to Organic in 2022
PRODUCTION:	190 cases total
ELEVAGE:	6 months in stainless steel

I practice minimal intervention winemaking with all of the wines I make. These grapes were harvested and brought directly to the winery to be pressed onto dry ice. After settling the juice, it was gravity racked to a stainless steel tank to ferment. It was a slow and naturally cool fermentation that lasted for 19 days. After fermentation it was immediately racked to stainless steel drums and sulfured to inhibit malolactic fermentation. It aged in stainless steel for 6 months before being bottled.

A PRODUCTION BY

MR. BRIGHTSIDE

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