

BUMPS

"WHO ATE ALL THE CAVIAR?"

VINTAGE // 2025

VARIETALS // 100% SAUVIGNON BLANC

VINEYARDS // LE BON CLIMAT

APPELLATION // SANTA MARIA VALLEY

FERMENTATION // FERMENTED LONG AND COOL IN STAINLESS STEEL

ELEVAGE // ONCE FINISHED WITH FERMENTATION IN STAINLESS STEEL, WE MOVE HALF OF THE WINE TO THE BARREL TO HELP ROUND OUT THE EDGES AND INCREASE COMPLEXITY WHILE KEEPING HALF IN THE TANK FOR LASER FOCUS

TASTING NOTES // FRESH SQUEEZED LEMONS AND LIMES WITH A TOUCH OF SPICINESS AND JUST A HINT OF CREAM

ALCOHOL // 12.5%

BARRELS MADE // 50

UPC // 850066041291

SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • MINIMAL SULFITES

Hand picked and pressed whole clustered to stainless steel for a long and cool fermentation with native yeast. Double racked after fermentation to keep the aromatics popping and fresh. Half of the wine is then aged in neutral barrels for 4 months before getting blended back with the crisp stainless steel portion for the perfect amount of balance.

FIELD RECORDINGS.

LOCAL KNOWLEDGE. TRADITIONAL TECHNIQUES.
AN OREGON TILTH CERTIFIED ORGANIC WINERY.

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