

PIZZA NIGHTS

"BUT DON'T FORGET THE MEATBALLS."

VINTAGE // 2025

VARIETAL // 100% GAMAY NOIR

APPELLATION // CENTRAL COAST

FERMENTATION // OPEN TOP WILD FERMENTATION WITH 33% WHOLE CLUSTERS

ÉLEVAGE // 4 MONTHS IN HALF NEUTRAL OAK BARRELS AND HALF STAINLESS STEEL

TASTING NOTES // SLIGHTLY DUSTY BING CHERRIES AND CAROLINE RASPBERRIES WITH A TOUCH OF ROSE PETALS

PAIRINGS // MOZZARELLA LOGS, PENNE WITH VODKA SAUCE, MARINARA PIES

ALCOHOL // 12.5%

UPC // 850066041314

SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • MINIMAL SULFITES

We partially de-stemmed the fruit into open top bins. Punched down the native fermentation twice a day until dryness. Pressed to neutral oak barrels for 6 months of aging before bottling with a light filtration and minimal sulfur.

Your neighborhood pizza joint is truly the perfect slice of Americana: A warm, welcoming environment of friends and families appreciating life over a bowl of meatballs, a few pizzas, and a couple salads. A relaxing long table, some good laughs, kids bouncing back and forth to beg for extra quarters to pump into the arcade machines. It doesn't even matter that it's midweek and you've got a laundry list of things to do tomorrow. Life is good and you appreciate the moment.

This collaboration was crafted and conceptualized with our friends at Talula's Pizza in Asbury Park, New Jersey, over a few of their signature sourdough pies, a couple of mozzarella sticks, and a nice chilled glass of vino.

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