



## 2022 Carbonic Grenache Blanc Sonoma Valley – Kitty Face Vyd.



The Grenache Blanc grapes for this wine were picked on the morning of October 4th, 2022 from our estate vineyard, Kitty Face Vineyard, here in the idyllic Sonoma Valley. I brought them into the winery and placed them into a small closed top tank without destemming. With the idea of doing a full carbonic fermentation, inert gas was then used to fill the headspace of the tank and the tank was sealed. I added nothing and walked away from the lot. Leaving it completely unmolested for 10 days. Very unusual for a white wine but something I've been thinking about trying for a few years now. Then, I drained and pressed the grapes directly into neutral French oak barrels. The juice was still quite sweet at that point but the aroma's and flavor profile were absolutely amazing! The wine finished its primary fermentation in barrels within a few weeks and the wine was then placed in the barrel room and allowed to rest on its lees for three months before being bottled unfinned and unfiltered on December 2nd 2022.

Wonderful notes of sweet desert pears and granny smith with notes of honey and blood orange rind. Full in the mouth with beautiful tannin and acid that make this unique wine really pop. Not until the very end do you get notes of the carbonic fermentation, banana and bubblegum finally express themselves.