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, uniquely compelling, and reflective of fresh grapes and California sunshine.

Our 2023 "CRAB" skin-contact sparkling wine (orange wine) is a proper traditional-method sparkling wine with big flavors and real texture. It's packed with fresh apricot and white flowers (jasmin). It has energetic bubbles and mild tannins that lend significant structure without being overpowering.

Vineyard

We blend the following grapes from our Albarino vineyard in the Sacramento Delta and Pinot grigio, Pinot noir, and Chardonnay from San Benito.

35% Albariño (9-days on skins)
35% Pinot grigio (8-days on skins)
15% Pinot noir (direct press)
15% Chardonnay (direct press)

Winemaking (Traditional + Modern)

The wine is fermented on skins under a submerged cap, with limited juice movement to limit phenolic extraction. The subsequent wine is aged for 9 months in barrel before blending and bottle fermentation.

After 2-6 months in bottle, the yeast had consumed the sugar, the sediment was removed, and we added back a small amount of wine and sugar. After a light dosage, the bottles were capped again 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!)

Harvested 8/31-9/20/2023 19.3-19.8° BX	Bottled 07/05/2024 18 g/L sugar	Disgorged 10/11-12/11/2024 5 g/L dosage
pH 3.62	TA 5.1 g/L	4.2 BAR
Produced: 8,253 bottles (688 cases)		12% ABV
Origin: Sacramento Delta and San Benito		Variety: Blend
Winemakers: Dan and Jacqueline Person		Released: 11/01/2024

Champagne is from France. CARBONISTE is California.

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