

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 and reflective of grape and place.

Our **2024 "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** (jasmine). It has energetic bubbles and mild tannins that lend significant structure without being overpowering.

Winemaking (Traditional + Modern)

Albarino and Pinot gris grapes are fermented naturally on skins for 10 days using submerged cap to limit harsh tannins, producing a wine that behaves like a red but carries the **aromatic energy** of a white. It pairs exceptionally with spicy Chinese food, fried chicken, or any fatty, bold dish.

After pressing, the base wine finishes fermenting in barrel, undergoing malolactic natively, and aged for 9 months before assemblage. These 9 months 'cook' the crunchy and harsh base into a ripe white wine **dripping with texture**.

After 6 months in bottle, the yeast had consumed the sugar, so we riddled and **hand disgorged** each bottle. We added back a small amount of wine and sugar for 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 8/13-8/24/2024 20.0-21.1° BX	Bottled 07/15/2025 18 g/L sugar	Disgorged 1/20-4/05/2026 6 g/L dosage
pH 3.62	TA 5.5 g/L	4.0 BAR
Produced: 10,572 bottles (881 cases)		12.5% ABV
Origin: Sacramento Delta and San Benito		Albariño + Pinot Gris
Winemakers: Dan and Jacqueline Person		Released: 05/15/2026



Champagne is from France. **CARBONISTE** is California.

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