

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 Sparkling Rosé of Pinot noir** is a fun and complex sparkling wine with aromas of strawberry, guava and rose petal. Extended neutral barrel aging provides a rich palate and finish. It pairs well with a wide range of fresh foods including uni (sea urchin).

Vineyards

This wine is assembled from a range of cool-climate vineyards from which we source our Pinot noir and Chardonnay, led by the Vista Verde Vineyard in San Benito County, with fruit from Sonoma County and the Santa Cruz Mountains.

Winemaking (Traditional + Modern)

After harvest, the grapes were pressed and fermented, and the wine rested in barrel for about nine months. The wine was then bottled with fresh yeast and a small amount of sugar to create the characteristic bubbles.

After a long rest on its yeast in bottle, 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 Aug 2024	Bottled April 2025 19 g/L sugar	Disgorged January 2026 6 g/L dosage
pH 3.4	TA 6.5 g/L	4.5 BAR
Produced: 8,284 bottles (690 cases)		12% ABV
Origin: San Benito, Sonoma, Santa Cruz		90% Pinot, 10% Chard
Winemakers: Dan and Jacqueline Person		Released: Aug 2026



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

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