PERSON WINE CO

SONOMA

CARBO-NATION

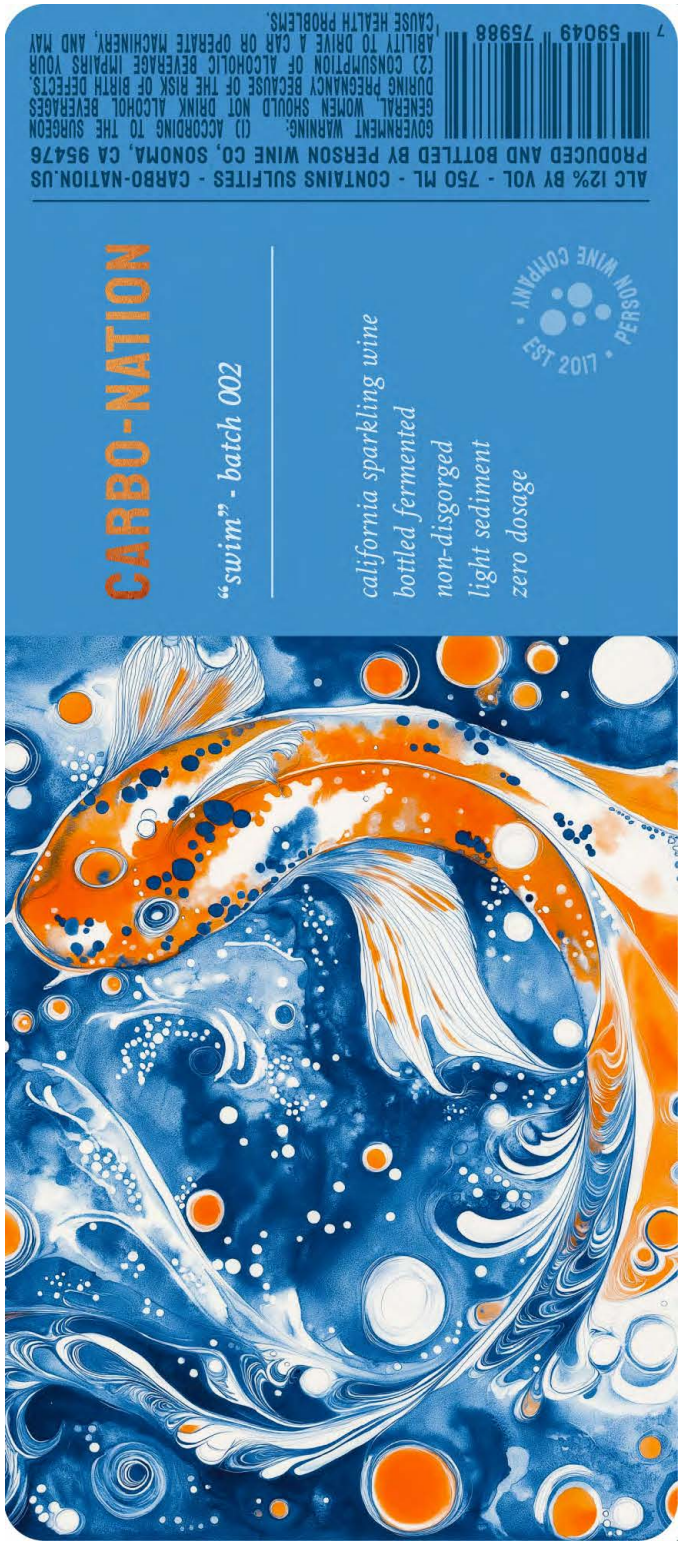
"swim" batch 002

This wine is our second batch of CARBO-NATION. A blend of wine from 2021, 2022, and 2023 vintages, the wine was fermented and aged in barrel until bottling in order to develop texture and depth of flavor. The blend was primarily assembled from Albarino, Pinot noir, and Chardonnay with smaller amounts of Primitivo, Carignan, Pinot grigio, and Chenin blanc. Similar to a traditional sparkling wine, fresh yeast and sugar were added prior to bottling. The quantity of yeast in this case was considerably less than typical, so the light sediment could be left in the bottle prior to enjoying it. The wine fermented in bottle and continues to age on sediment, an asset that continues to protect and flavor the wine. Since the sugar ferments completely, the wine has no residual sugar.

Designing the wine in theory, we weren't sure what would emerge. Albarino brings acidity and juiciness, while Pinot noir lends the wine body and depth with age. The result was a hugely textural wine with citrus, confectionary, as well as yeast and cooked fruits.

The inspiration for the label art continues to be a sense of playful adventure. We created the image "swim" as if the fish were swimming through paint. The label art and the wine encompass our love of exploration and light-hearted perspective on sparkling wines.

We finished this wine with cork and wirehood (cage) because sometimes it's fun to have a cork!

41% Albarino, 21% Pinot noir, 14% Chardonnay, 11% Primitivo, 7% Carignan, 4.5% Pinot grigio, 1.5% Chenin blanc

2073 cases bottled 7/27/2024
0 grams dosage / residual sugar
TA 6.9 g/L - pH 3.5 - 4.5 Bar