PERSON WINE CO

SONOMA

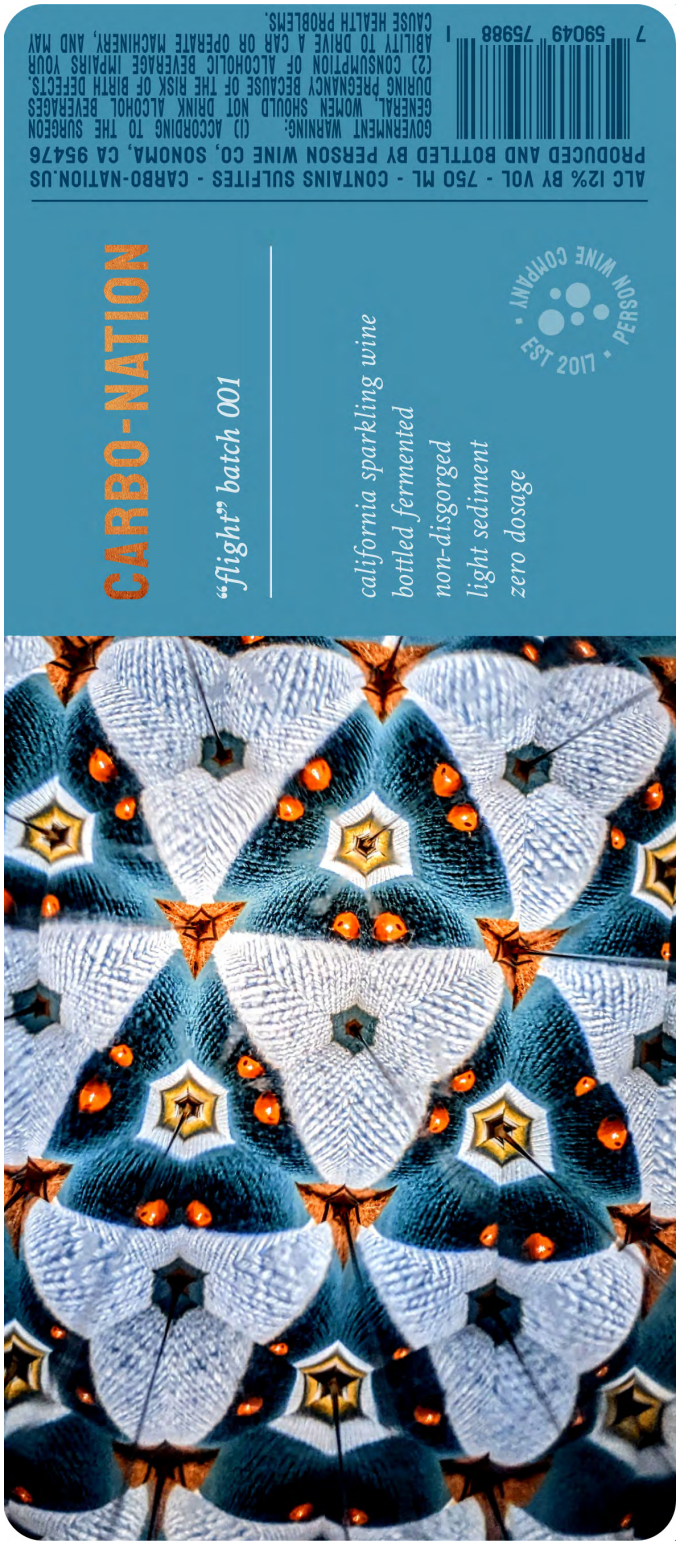
CARBO-NATION

"flight" batch 001

This wine is our first batch of CARBO-NATION. Based on the 2020 vintage, the wine was fermented and aged in barrel for twelve months in order to develope texture and depth of flavor. The blend was assembled from Albarino and Pinot grigio. Similar to a traditional sparkling wine, fresh yeast and sugar were added prior to bottling. The quantity of yeast in this case was consideriably 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 grigio 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 was a sense of playful adventure. We created the image "flight" through the lens of a kaleidoscope. 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) becuase sometimes it's fun to have a cork!

75% Albarnio, 25% Pinot grigio
580 cases bottled 9/27/2021
0 grams dosage / residual sugar
TA 6.9 g/L - pH 3.5 - 4.5 Bar