



2022 Sparkling Sangiovese Blanc de Noir

Harvest Dates: September 25th - 26th, 2022 | **Alcohol label %:** 11.5 | **pH:** 3.0 |
Acidity (TA): 10.4 | **Residual Sugar (g/L):** 4.0

Harvest

100% Sangiovese, Los Rocosos Vineyard. All stainless steel fermentation. Aged in tirage for 24 months. 4 g/L dosage.

Winemaking

We were making this wine for another winery, who was interested in making bubbles, so we said, "if we are going to make bubbles, I want to make legit bubbles," and here we are! We took about 40% of the production for ourselves, with the total case count at 110 cases. Harvested in late-September due to the colder year, the grapes were whole cluster pressed without any intentional skin contact to create a clear juice. Our typical protocol of enzymes for settling and juice extraction and an ascorbic acid, SO₂, and tannin blend to control oxygen contact were put into place. The wine was fermented with CVW5 yeast in a stainless steel tank at 56 degrees until completely dry. Total time: 11 days in fermentation. After fermentation was complete, SO₂ was added to stop ML from occurring (not that it likely would anyway with this pH!). The wine was protein stabilized with bentonite, cold stabilized, crossflow filtered, and then prepared for tirage bottling on February 3rd, 2023. The wine was riddled, disgorged, and finally corked on January 13th, 2025.

Bottling

Not yet written officially, but at disgorgement, Jason wrote: "Our 2022 Sparkling Sangiovese Blanc de Noir has a fine mousse, flavors of green strawberry, apple, and cherry, but it's pretty austere. Only 44 cases of this deliciousness were made."

