

2019 ————— THUNDER DAZE

WINE FELLAS



————— BRUT ZÉRO, SPARKLING WINE

WINE STORY **

HAVE YOU TRIED THIS STYLE OF BUBBLES?

Not quite a Pétillant Naturel (Pét-Nat), but not technically a Méthod Traditionnelle either! Quite honestly, it's a mix of both approaches but more in tune with the traditional Champagne-style method. The base wine is 2019 Sauvignon Blanc from CCOF Certified Organic 'Upton Vineyards,' which John and Jan Upton farm. Their twenty-five acres were planted in the 1960s on loam soils.

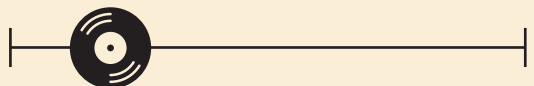
After fermentation in 225L neutral oak barrels for six months, the wine spent six months in a stainless steel tank. The base wine was then put into bottle, or 'tirage' if you will, with blended unfermented Chardonnay must from Open Hand Ranch. The must served as an inoculation for the second fermentation in the bottle. We disgorged on November 10th, 2021, with zero dosage. Voila! Wine Fellas Thunder Daze Brut Zéro!

W I N E N O T E S

IF JAMES BOND DRANK 'NATURAL WINE,' THIS MIGHT BE IT. LIKE LIPSTICK AND AN ASTON MARTIN.

It opens to a frothy fresh spring time mousse, with sourdough and key lime pie on the nose. The palate is orchard apples that have gone seductively wild. Thunder Daze is chic and not afraid to speak to you. Lemon meringue and spritz bliss push a mineral end for a lingering finish.

FUNKY FRESH SCALE:



CLEAN

FUNKY



— L E T ' S G E T T E C H N I C A L **

<2PPM

*SULFUR
DIOXIDE*

6.93 G/L

*TITRATABLE
ACIDITY*

3.41

*POTENTIAL
HYDROGEN*

1.13 G/L

*VOLATILE
ACIDITY*

<0.1 G/L

*MALIC
ACID*

2.1 G/L

*RESIDUAL
SUGAR*

12.27%

ALCOHOL



COUNTRY
AMERICA

REGION
CALIFORNIA

APPELLATION
MENDOCINO COUNTY

FARMING
**UPTON VINEYARD (CCOF
CERTIFIED ORGANIC)**

SOILS
CLAY & LOAM

VARIETAL
**SAUVIGNON BLANC
CHARDONNAY**

AGED IN
**225L NEUTRAL OAK & STAINLESS
STEEL TANK**

FILTRATION
UNFINED & UNFILTERED

SERVING
**VERY COLD IN WHITE WINE STEMS,
OR FLUTES. PAIRS WITH ASIAN
FUSION, BUT ALSO MOST LIGHT
CUISINE, OR AS APÉRITIF**



AU NATUREL



ORGANIC



BIODYNAMIC



HANDPICKED



**NATIVE
FERMENTATION**



**NO ADDED
SUGAR**



SANS SOUFRE



LAB ANALYZED



NO BAD JUJU