

# WAVES

## 2020 Waves Red

79% Zinfandel, 21% Petite Sirah

Red wine in a can? It seemed like a crazy idea, but we love a challenge, so we set out to make a featherlight red that is refreshing and perfect to drink ice cold. The 2020 Waves Red Wine has aromas of black plum, earth, dark cherry and violets. The palate has a rich middle full of black plum, cherry, and cocoa powder. There is only the slightest hint of mouth-coating tannin, followed by a long, dry finish. A bit of sparkle makes this wine super lively on the palate, perfect for sipping out of the can or from a glass.

### Vineyard

Gary Venturi Vineyard: zinfandel, petite sirah, dry farmed, organic

Gary Venturi Vineyard is in Calpella, just north of Ukiah on the west end of the valley. The vineyard is primarily old vines, but we used the young vines for this springy red.

### Winemaking

Smoke taint was our biggest obstacle in 2020. To overcome it, we came up with a winemaking process that avoids having the juice in contact with the skins. Our method is inspired by the classic Jules Chauvet version of carbonic maceration, wherein the tank is drained of juice daily. This is different than the carbonic maceration method most people use today: Typically, the juice that comes out of the berries macerates with the wine to maximize extraction, but in our method, there is no juice contact with the skins or the stems, resulting in a pure carbonic maceration. This style creates a very light wine without the green notes you would otherwise have. The method was not only great for the wine; it was also great for our growers, and allowed us to harvest and pay for grapes that they otherwise would have left to rot on the vine. We added 10ppm SO<sub>2</sub> after digging out and pressing the tanks and an additional 10ppm three weeks before bottling. Only about 25% of this blend was aged in oak, so there is a nice balance of warm tones and crunchy fruit.

Production: 1500 X 9L cases 375mL

Alc: 13.48% | TA: 5.31 g/L | pH: 3.57 | VA: 0.54 g/L | RS: 0.6 g/L | Malic Acid: 0.0 g/L | Total SO<sub>2</sub>: 20 ppm | Dissolved CO<sub>2</sub> at canning: 3000 ppm | Turbidity at bottling: 0.3 NTU (Filtered)