

WAVES

2021 WHITE WINE

50% Grüner Veltliner, 30% Chenin Blanc, 20% Chardonnay

2021 marks our third vintage of the WAVES White Wine. Our goal is to make a canned wine that is bursting with personality and deliciousness. This is a lightly sparkling white wine that is incredibly classy--we are so happy with it! Grüner Veltliner takes us to that happy place with a light fruitiness. The flavors of this variety on its own are round and show melon with notes of lychee. By adding the Chenin Blanc and old vine Chardonnay, we were able to give the wine more definition and minerality on the palate.

Aromas of pippin apple, honeydew melon, and grapefruit along with hints of wet stone. The palate shows melon, grapefruit, and a gentle sparkle and racy acidity. We think of this wine as being like that soft drink Squirt that we enjoyed on hot summer days as kids.



Vineyards

%	Vineyard	AVA	Variety	Farming
50%	Rava Vineyard	Monterey County	Grüner Veltliner	Organic
30%	Frei Vineyard	Solano Green Valley	Chenin Blanc	Organic
20%	Redwood Valley Vineyards	Redwood Valley	Chardonnay (Old Wente)	Organic

Winemaking

Chenin Blanc was the first variety to come in on August 26th, followed by Chardonnay on the 27th. Grüner ripens late in the windswept hills of Monterey County, just outside the Salinas Valley, it came in on September 16th. All vineyards were hand-picked and whole-cluster pressed, with no skin contact. We separated the juice into a light and hard press fractions which each saw a 10ppm sulfur addition. After settling for a day, we racked each fraction to a new tank for fermentation and vinified separately. The wines started fermenting naturally after about seven days and we transferred the Chenin and Chardonnay to a number of non-stainless steel vessels: large format oak, concrete eggs and sandstone amphora. The Grüner was fermented and aged in stainless steel. We aged the individual wines on their lees for five months, racked and blended them a couple of weeks before canning. No fining, but we decided to filter it because when you are drinking wine out of a can, you want that last sip to be as good as the first.

Production: 1470 X 9L cases 375mL

Alc: 12.56% | TA: 7.70 g/L | pH: 3.56 | VA: 0.51 g/L | RS: 1.27 g/L | Malic Acid: 0.1 g/L | Total SO₂: 31 ppm | Dissolved CO₂ at canning: 3744 ppm Turbidity at bottling: 0.38 NTU (Filtered)