

WAVES

2022 WHITE WINE

90% Chenin Blanc, 10% Albariño

Chenin Blanc is the star of our 2022 vintage of WAVES White Wine, its exultant expression of succulent stone fruit benefits from a little Albariño giving the wine more definition and minerality. This wine has aromas of pippin apple, honeydew melon, and grapefruit along with hints of wet stone. The palate shows melon, grapefruit and a gentle sparkle with racy acidity – conjuring up nostalgia about that soft drink Squirt that we enjoyed on hot summer days as kids.

Winemaking

The 2022 growing seasons started pretty perfectly, with great weather and no heat spikes. All of that changed later in the season, but these grapes in this wine were picked long before that happened. Albariño came in August 19th and Chenin Blanc came in August 25th. Both vineyards were hand-picked and whole cluster pressed, with no skin contact. We separated the juice into 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 separate varieties to stainless steel vessels for fermentation. We aged the individual wines on light lees for eight months, then we racked and blended the wines a couple of weeks before canning. The wine was not fined, 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.



Vineyards

%	Vineyard(s)	AVA	Variety	Farming
90%	Frei	Solano Green Valley	Chenin Blanc	Organic
10%	Bokisch	Lodi	Albariño	Organic

Production: 3000 X 6L cases 250mL, Label Art by Jen Stark

Alc: 11.4% | TA: 6.99 g/L | pH: 5.81 | VA: 0.56 g/L | RS: 0.83 g/L | Malic Acid: 0.02 g/L | Total SO₂: 28 ppm

Dissolved CO₂ at canning: 3400ppm | Turbidity at bottling: 0.35