

## 2019 GLOU GLOU

Red Blend

This vintage can make your homebound meal sing. Glou Glou is the kind of light red that tastes like sparkles and bright, summer fruit. It has enough acid to stand up to your favorite pasta and tomato sauce, with intense berry notes that can perfectly complement a smoky, tangy BLT. Serve slightly chilled-this is the most refreshing red wine ever, and the perfect antidote to long evenings at home. Most of the grapes underwent carbonic maceration, the classic fermentation method of the Beaujolais, which means that fermentation happened inside of berries themselves, causing them to explode in happy, boozy ecstasy. That's how you'll feel when you drink this wine—it dances in your mouth. It is great, you will love it!

<b>Vineyards</b> G. Venturi Vineyard	% 38%	No Systemics Undergoing Or	rganic Conversion
	30 /6	No Systemics Undergoing Organic Conversion	
L. Venturi Vineyard	17%	Organic	
Ricetti Vineyard	22%	Organic	
Testa Vineyard	10%	Organic	
Hillside Vineyard	9%	Organic	<b>EMARGONO</b>
La Belle Promenade Vineyard	3%	Organic	8L00
Emmit Scorsone Vineyard	1%	Organic	JARAS A
Varieties  5.4% Zinfandol 3.7% Carianan 5% Potito Sirah	00/ Di . :	N : 4 × 0 1 × 10 · .	

54% Zinfandel, 37% Carignan, 5% Petite Sirah, 3% Pinot Noir, 1% Cabernet Sauvignon

## Winemaking Details

To make this wine we assembled 29 small lots that had been vinified separately using various fermentation techniques to make a layered cohesive blend. Most of the lots were fermented with carbonic maceration, a gentle process that helps to keep early-harvest wines from becoming too tannic. After 5-9 days, depending on the lot, we pressed the juice off its skins where they fermented natively in tank. Then, to keep the wine bright and fresh, half of the lots were aged in barrels and half were aged in stainless steel tank. This wine received no additions except for a small amount of sulfur and it was filtered prior to bottling. We do not degas our wines, so it may have a bit of spritz, especially when young.

Production: 5500 Cases 750mL, 200 Cases 1500mL

Alc: 13.4% VA: 0.69 g/L

TA: 5.57 g/L RS: 0.9 g/L

pH: 3.67 Total SO<sub>2</sub>: 37 ppm

Dissolved CO<sub>2</sub> at bottling: 1250 ppm Turbidity at bottling: Filtered