

# SUBJECT TO CHANGE

WINE CO.

## *2019 Upton Vineyard "Pet-Nap" Sparkling Sauvignon Blanc*



**Grape(s):** Sauvignon Blanc, Chardonnay

**Vineyard:** Farmed by John and Jan Upton, the twenty-five acres under vine at Upton Vineyard are all CCOF certified organic and were planted in the 1960s on the characteristic loam soils. Varieties farmed include Sauvignon Blanc, Petite Sirah, and Sangiovese.

The climate of the upland Redwood Valley AVA experiences more of a diurnal temperature shift than surrounding appellations due to a gap in the coastal ridge which funnels cool Pacific air currents through to the Valley. This leads to a more gradual ripening of refined and complex fruit that retains acidity into harvest.

**AVA:** Mendocino County

**Method:** 2019 Sauvignon Blanc from Upton Vineyards was fermented in 225L neutral oak barrels for six months before being racked to a stainless steel tank for an additional six months, and then blended with unfermented must of 2020 Open Hand Chardonnay. The back-sweetened wine was then bottled under crown cap. As always, bottled unfiltered, unfiltered with no addition of SO<sub>2</sub>.

**ABV:** 12.3%

**Case Production:** 20 Cases, DTC Only

**Bottling Date:** October 2020

**Release Date:** April 2021