

# SUBJECT TO CHANGE

WINE CO.

## 2021 "Wine Pop" Piquette

**Grape(s):** Syrah, Cabernet, Zinfandel, Muscat, Viognier, Grenache, Mourvedre, Counoise, Picpoul, Roussanne, Carignan, Chenin Blanc, Petite Sirah, Sauvignon Blanc, Merlot

**Vineyards:**

**AVA:** North Coast

**Method:** The 2021 Wine Pop Piquette is made by rehydrating the grape pomace (solids off of which the wine is pressed including skins and often stems) re-extract sugar, flavor and texture. The result is a very light and low-in-alcohol wine - think of it like the second steeping of tea - lighter but with many of the same flavors.

We used fifteen different grapes for this Piquette, pressing off and blending each lot after a week or so on the skins with the water and grape must mixture. As each fermentation was pressed off, we blended it all into one stainless tank. We added back an unfermented Merlot and Zinfandel rosé (at 25 brix) to the blend and quickly put it into cans for can conditioning fermentation. As always, unfiltered, unfiltered with no addition of SO<sub>2</sub>.

**ABV:** 7%

**Case Production:** 912 cases of 375 mL cans (24 cans/case)

**Bottling Date:** October 2021

**Release Date:** March 2022

