

SUBJECT TO CHANGE

WINE CO.

2022 Upton Vineyard 'Monster Party' Pét-Nat of Petite Sirah



Grape(s): Petite Sirah

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. Varietals 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.

AVA: Redwood Valley

Method: ½ of the Petite Sirah underwent carbonic maceration for 1 week (uncrushed, whole clusters sealed up in a tank with no cap management) and the other ½ was fully destemmed and macerated for 4 days. After spending time on the skins, the grapes were pressed into a stainless tank to go dry. 4 months later we added back thawed out rosé must that we froze to bring the sugar to 19g/L right before bottling. The wine was bottled under crown cap and finished fermentation in the bottle to give it its soft effervescence. No disgorging, fining, filtration, or SO₂ added in the process.

ABV: 11.3%

Case Production: 410

Bottling Date: November 2022

Release Date: May 2023