2021

Skin-Fermented Vignoles

Our first vintage of skin-fermented vignoles was in 2013. This wine is an orange wine, meaning that it is made from white grapes fermented on their skins. Even though the Vignoles grapes in the vineyard look green to yellow when ripe, after fermentation the pigments turn orange. The combination of tannins and those big Vignoles acids hits the palate full on.

Our estate-grown Vignoles is hand-harvested, de-stemmed, and fermented in small one-ton picking bins. Leaving the berries whole gives some aromatic benefit due to carbonic maceration. This wine was made from a mixed culture of native and commercial yeast strains. The ferments lasted 21 days and were punched down by hand daily. Once pressed, the wine was aged, on fine lees, in neutral French Oak for 10 months.

This wine was naturally cold stabilized. Unfined & unfiltered. Vegan Friendly.

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Technical Data

Harvested	October 2 @ 21.8°
pH	3.2
Total Acidity	10.9 g/L
Residual Sugar	0 g/L
Alcohol	11.7 % ABV
Production	98 Cases