

FOLKTALE

WINERY & VINEYARDS



NV BRUT

Appellation:	California AVA
Composition:	85% Chardonnay 8% Sauvignon Blanc 7% Gewürztraminer
Production:	500 cases
Alc. by Vol.:	11.7%
Best to Drink:	Now through 2016
Consulting Winemaker:	Greg Ahn

WINEMAKER'S NOTES

Folktale sparkling wine begins in the vineyard, early. Grapes for sparkling wine have to be picked at a lower sugar level than for our still wines, so we tend to harvest 3 weeks before we begin picking fruit for our still wines. For our first bottling of sparkling wine, we envisioned a wine that was bright, fun to drink, and food friendly.

The blend began with 85% Chardonnay, which was an equal combination of fruit from Monterey and Mendocino. The fruit from Monterey gave us the same notes of lush tropical fruit and mineral that can be found in our Folktale Chardonnay. The Mendocino fruit gave us some bright citrus notes of lemon and some green apple. The Sauvignon Blanc was also grown in Mendocino. We wanted to add some bright acidity and grapefruit flavors that stood out. The Gewürztraminer from Monterey was the magic ingredient in the blend. Beautiful floral aromas lifted the wine to next level.

We put the blend together in a stainless steel tank and add bubbles through a forced carbonation method. This allows us to control the level of effervescence and achieve the desired texture of the wine. We targeted a softer, less aggressive style that was more like the texture of a prosecco or frizzante wine - perfect for a sunny day in Carmel Valley.