

2021

DIVISION "SEEHOTO"

Chillable red showing all the best characteristics of carbonic maceration.

BOX SCORE			
VARIETY	SANGIOVESE 75% PINOT NOIR 25%	ALC	13%
APPELLATION	AMERICAN RED WINE	PH	3.80
AGEING	6 MONTHS NEUTRAL AND STAINLESS BARRELS	PRODUCTION	181 CASES



VINTAGE RECAP

The 2021 vintage in the Northwest was pretty typical except for one glaring gigantic difference.

In late June, we experienced an unprecedented heat dome that brought temperatures up to 120+ degrees for 2 days with lower 100s on the shoulders. Our young vines behaved with surprising resilience, but the heat evaporated a lot of moisture from the soils early in the season. We lost some baby vines and anxiously watched the rest of the season, wondering how our dry farmed sites would handle the drought conditions. Thankfully, just the right amount of early season rain came in early September and the weather was pleasant the rest of the harvest.

WINEMAKING + FERMENTATION

We are big fans of carbonic maceration – the technique most well known from traditional Beaujolais winemaking in which grapes are kept intact, whole cluster, and macerated with carbon dioxide, which breaks the skin cell walls down from an intracellular basis. Ultimately, this leads to softer tannins, more red fruits and more spicy characteristics in the wine. Both the Sangiovese and Pinot Noir are treated this way before aging in old barrels. Unfined, unfiltered and with a small amount of sulfur added at blending.

TASTING NOTES

Carbonic wine lovers rejoice – earthy and spicy Sangiovese meets fruity and mineral dense Pinot Noir! This wine has all the classic hallmarks of carbonic maceration, light silky tannins, strawberries for days and the perfect weight for summertime. Try it with a little chill, but definitely don't forget a few pals to join you for this quaffable CO2 sipper.