

Zizanie



M A S Z E N I T U D E

Wine Maker	Erik Gabrielson
Vineyard soil	Limy Clay
Grape varieties	100% Clairette
Farming Method	Organic, Biodynamic
Harvest	handpicked in small boxes of 10kg in mid September at peak ripeness
Vinification	Grapes are de-stemmed and put in stainless tanks; macerated on skins for 10 days; Spontaneous fermentation, not temperature controlled; Soft press and transferred to oak where alcoholic and malolactic fermentation takes place; Some battonage; Bottled in June
Aging	18 months in 3 year old 225L French oak barrels; Battonage; Bottled in June; no sulfur added at bottling

