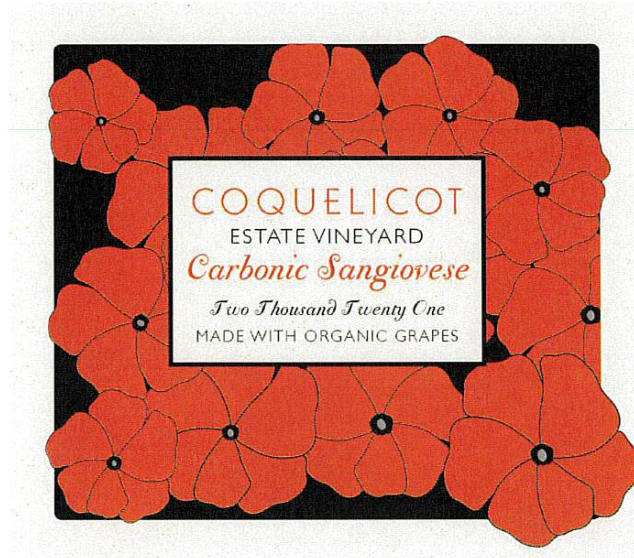




COQUELICOT
ORGANIC ESTATE VINEYARD



Carbonic Sangiovese 2021

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|--------------------|--|
| Vineyard | Coquelicot Organic Estate Vineyard, CCOF Certified Organic |
| Clone | Rondino |
| AVA | Los Olivos District |
| Soil Series | Positas fine sandy loam |
| Harvested | Hand harvested, October 19, 2021 |
| Brix | 22 brix |
| pH | 3.11 |
| Yeast | Native Yeast |
| Alcohol | 13.7% |
| Bottled | August, 2022 |
| Production | 250 cases |

Fermentation Whole cluster added to tank, juice is drained out after a few days and fermented separately. Carbonic Fermentation is enzymatic where the fermentation happens inside the cell wall. Then it is all pressed and blended back together. Wine is transferred to finish primary fermenting in tank. The wine is racked and *élevage* takes place in neutral French Oak for 10 months. Bottled with 20ppm sulfur.

Tasting Note Notes of strawberry, tomato water, dried roses with a hint of clay. On the palate the wine with soft and delicate with velvety tannins and fruit flavors of black cherry. Bright acidity and a lingering finish make wine a true delight.

