



2021 clairette blanche - santa barbara county

harvest

- “i got some clairette blanche not spoken for” nan helgeland told us as we were looking over the duck filled pond in the middle of her beautiful martian vineyard tucked away in alisos canyon – glass of viognier in hand. deal done!
- never worked with that varietal before so we decided to approach the project like it was the cousin: viognier
- we picked grapes when the flavors were bright with notes of peach, pear and pineapple – clairette turns out to be a relatively late ripener – coming in after viognier but still with great acidity
- martian vineyard is farmed organic and biodynamic with four cows hanging around

wine making style

- the wine making goal was to retain the flavors of the freshly picked fruit and not to mask it with oak or any other distractions – all natural winemaking
- we cold fermented based on native yeast at around 50 degrees for a month to retain these fruit flavors – the volatile esters that can disappear with warmer fermentations
- the wine does not go through the second (malolactic) fermentation – that way we keep the minerality as well as the crispness of the fruit in the wine
- to reduce our energy use we have replaced the electricity hungry, traditional cold stabilization with a product based on manoproteins – the results are amazing and we feel even more “green” by doing so.

character

- nose is bright, juicy, vibrant, lively. a little lighter than the viognier as it dances in your mouth
- the flavors offer peach, apricot and lemon sorbet with a great acidity in the mouth
- filling the palate with green pear, more stone fruit, citrus and a nice minerality
- finish is big and long with bright acidity and lingering, refreshing fruit flavors

appellation	santa barbara county
composition	100% clairette blanche
vineyard source	martian
alcohol	13.9%
pH/acid	3.68/5.7g
barrel aging	none – all stainless steel