

Batch#48 “Brooklynites”

Batch #48 is dedicated to our team members Carly & Kenny, two “Brooklynites” that massively contribute daily to the success of The Voice Napa Valley wines.

We crafted this orange wine, by leaving the golden skins of Semillon grapes during fermentation for 21 days, giving this wine an Orange hue color.

VINTAGE

Globally, 2020 will be remembered as a very odd and unique year... It was no different as a vintage in Napa. At first, the quintessential growing conditions from March to August made us believe we were on track for a perfect harvest. Until Monday August 17th, as we kicked started 2020 harvest, countless of thunders scorched Napa and triggered series of fires that eventually; cancelled the vintage for many of our fellow Napa Valley Vintners.

WINEMAKING NOTES

Semillon grapes were handpicked in the early morning hours of August 17th. By midday, the grapes were crushed and transferred to 2 of our concrete egg fermenters, where they underwent a natural wild yeast fermentation.

On Labor Day, we cleared out the skins and solids out of the concrete eggs and let the new Orange wine of Semillon rest for an additional 8 months; until we bottled it in its most natural state, unfiltered & unfiltered on April 5th 2021.

TASTING NOTES **April 17th, 2021*

Bouquet of papaya, banana, kumquat, and ginger currently sways on the nose. The palate is at once crisp and full, with citrus and dry apricot notes.

- 100% Unfiltered and Unfiltered Semillon.
- 8 months of aging in Concrete Eggs.
- Bev Veg Certified Vegan

