



FOLKTALE

WINERY & VINEYARDS

CARMEL, CALIFORNIA

"THE LION FOR REAL" Skin-Fermented White Wine Arroyo Seco AVA, Monterey County 2022

*"I came home and found a lion in my living room
Rushed out on the fire escape screaming Lion! Lion!
Two stenographers pulled their brunette hair and banged the window shut
I hurried home to Patterson and stayed two days"*
- The Lion For Real by Allen Ginsberg, 1958

The confusion your experiencing from that excerpt is exactly how I felt in 2015, when our winemaker, David Baird, proposed making an "orange" wine. At that time, I considered orange wines the domain of antiquated European wineries and hipsters with no palates. Then, I started diving into the world of skin-fermented white wines, and while there are a lot of overly funky, even flawed, wines out there, I discovered some magical things happening and found myself falling in love with this style of wine.

For Folktale, we have focused on three goals. First, it's about the grapes. Organically grown, sustainably farmed, and plant the right grapes in the right places. Second, celebrate the fruit and the vintage, which means we do not manipulate or use any additives to affect the wine. What Mother Nature gave us that year is in the bottle. Lastly, make clean, delicious wines. In the end, the wine needs to taste great.

The 2022 vintage gave us a late start, so we were picking about 20 days later than normal. This extended hang time allowed for amazing development of flavor and complexity. Our first vintage of 100% Chardonnay benefited from exceptional quality. Grapes were fermented on skins for 14 days before being pressed off and aged in neutral French oak for 10 months. Flavors of stone fruits, like peaches and apricot, play with notes of orange peel, honeysuckle, lemon zest, and pineapple cake. Bright acidity and clean mouthfeel make me think that skin-fermentation will be the savior of Chardonnay.

Peaches, honeysuckle, and pineapple cake.

ALC./VOL.	13.2%	VARIETALS	Chardonnay
RESIDUAL SUGAR	0 g/L	SOURCING	89.6% Arroyo Seco, 10.4% Carmel Valley
PH	3.4	IN THE CELLAR	Neutral oak. 14 days skin contact.
TA	5.5 g/L	OTHER NOTES	All grapes are certified as Sustainable-In-Practice (S.I.P.) or Certified Organic

www.folktalewinery.com