

FOLKTALE

WINERY & VINEYARDS

CARMEL, CALIFORNIA

NV Brut

APPELLATION California AVA

COMPOSITION 85% Chardonnay
8% Sauvignon Blanc
7% Gewürztraminer

PRODUCTION 500 Cases

ALC. BY VOL. 11.7%

BEST TO DRINK Now through 2030

WINEMAKER'S NOTES

Folktale sparkling wine begins in the vineyard, early. Grapes for sparkling wine have to be picked at a lower sugar level than for our still wines, so we tend to harvest 3 weeks before we begin picking fruit for our still wines. For our first sparkling wine, we envisioned a wine that was bright, fun to drink, and food friendly.

The blend began with 85% Chardonnay, which was an equal combination of fruit from Monterey and Mendocino counties. The fruit from Monterey gave us the same notes of lush tropical fruit and mineral that can be found in our Folktale Chardonnay. The Mendocino fruit gave us some bright citrus notes of lemon and some green apple. The Sauvignon Blanc was also grown in Mendocino, providing some bright acidity and grapefruit flavors. The Gewürztraminer from Monterey was the magic ingredient in the blend, lifting the wine to the next level with its beautiful floral aromas.

We put the blend together in a stainless steel tank and add bubbles through the charmat method. This allows us to control the level of effervescence and achieve the desired texture of the wine. We targeted a softer, less aggressive style that was more like the texture of a prosecco or frizzante wine - perfect for a sunny day in Carmel Valley.



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