

NEIGHBORHOOD WINERY | 2021 RED WINE BLEND 'CACTUS'

ABOUT OUR 'CACTUS' RED WINE BLEND

This very unconventional blend combines Pinot Noir, Zinfandel, Gamay, Pinot Grigio and Viognier, mostly made using carbonic maceration where whole-cluster grapes are placed in an oxygen free environment. All grapes for this wine hail from different vineyards located throughout the Central Coast. From Cienega Valley to the north and the Sta. Rita Hills and Santa Ynez Valley to the south. 80% of this blend, including the Pinot Noir, Zinfandel, Gamay and Pinot Grigio, was harvested and fermented separately, with delicate extraction of color and tannins and beautiful aromatics because of the carbonic maceration process. These juices were pressed off after 10-12 days to finish fermentation in neutral oak barrels and stainless steel drums. The Viognier component was direct-pressed and fermented using native yeasts and undergoing a slow, cool fermentation 6 months in neutral oak and stainless steel.

The juice is fermented using only native, natural yeast alive in the air and on the grapes. Nothing is added throughout the wine's élevage, resulting in a wine that is rich and complex with strong primary fruit flavors and acid, and remains unfinned and unfiltered. Summer Sessions wines are created with warm weather, friendly hang-outs and beach time in mind. Crack one open under the sun and serve chilled!

WINEMAKER NOTES

Hazy and cherry red in color. Aromatics of candied stone fruits, curry spices, dried cranberries, and honeysuckle. Flavors of dried cherries, iron, and orange peels. Light tannins and fresh acidity.

TECHNICAL INFORMATION

- **VINEYARD(S) :**
- **ABV :** 12%
- **AVA :** Central Coast, CA
- **VARIETALS :** 50% carbonic Pinot Grigio, 30% carbonic blend of Pinot Noir, Gamay, Zinfandel, and 20% Viognier
- **PRODUCTION :** 45 Cases
- **FIRST VINTAGE :** 2022

ABOUT NEIGHBORHOOD WINERY

To introduce creative, playful natural wines.

Neighborhood Winery specializes in interesting, zippy, fun cuvées—both daring and traditional—that push the boundaries of conventional wine flavor profiles. The brand focuses on natural winemaking practices, refraining from including any additives, chemicals, or applying conventional winemaking tools, and spotlights the fresh Central California-grown grapes. The grapes are intentionally harvested early in the season, producing youthful and lively wines with whimsical textures and a fresh essence. Neighborhood Winery's rainbow of varietals and crafted blends are truly alive, intended for each bottle to uniquely evolve.

