

# PALI WINE CO

## Sparkling Fruit Wine 'Chardonnapple' N<sup>o</sup> 2022

**About Chardonnapple :** Benny Boy's Chelsey and Ben are passionate about fermentation, specializing in traditional methods of brewing and cider-making. When the opportunity for collaboration arose, we were thrilled. They provided us with Newtown Pippin apples grown on Five Mile Orchard in Watsonville, which have been nurtured by generations past, while we shared Pinot Noir skins that they could use to upcycle.

The result of our collaboration is our Chardonnapple, a fruit-wine co-ferment made with 50% estate-grown Chardonnay and 50% Newtown Pippin apples, complete with natural bubbles. The sweet fruit juices are freshly harvested and blended together before the natural yeasts present in the air and on the fruit begin fermentation. The mixture is carefully fermented in a stainless steel tank kept at a temperature below 68°F, allowing the two distinct juices to meld into one unique wine.

Once the wild fermentations have begun but before they are complete, the juice is bottled to allow for continued fermentation, resulting in bubbles in the final wine. The end result is a refreshing and delicious wine that perfectly combines the flavors of our estate-grown Chardonnay and Benny Boy's Newtown Pippin apples.

**Tasting Notes :** Chardonnapple is a pale straw-colored wine with a slight effervescence. The nose is a blend of fresh apple, citrus, and white flowers with a hint of yeast and nuttiness. On the palate, it has a crisp acidity with a juicy, ripe apple flavor, followed by a subtle, tropical sweetness that balances the wine's acidity. The Chardonnay adds a floral, fruity flavor with a touch of minerality, while the Pippin Apples add a refreshing acidity.

**ABV :** 9.5%

**AVA :** Central Coast

**Total Production :** 200 cases

**Natural wine** is a type of wine that is produced using simple or traditional methods as part of a movement among winemakers. While there is no standard definition of natural wine, it is generally made without the use of pesticides, herbicides, and with few or no additives. Typically, natural wine is produced on a small scale using traditional methods instead of industrial ones, and is fermented using only native yeast. It is also unfiltered and unfiltered, and often uses minimal effective SO<sub>2</sub>, allowing the wine to express the terroir and the grape variety with minimal intervention.

