

NEIGHBORHOOD WINERY

Orange Wine 'Dawn' № 2022

About Dawn : Orange wine is a unique type of wine made from white grapes that are fermented with their skins, just like red wine. This results in an orange or amber color, which gives the wine its name.

Dawn is a wine that includes three distinct components: skin contact Pinot Gris, carbonic maceration Pinot Gris, and estate-grown Chardonnay. The skin contact Pinot Gris component of Dawn is made by leaving the grape skins in contact with the juice for several weeks. This extended contact allows the wine to extract more tannins and flavor compounds, resulting in a more complex flavor profile than Pinot Gris made in a white wine style.

The carbonic maceration component of the Pinot Gris in Dawn involves fermenting whole grape clusters in a sealed container filled with carbon dioxide. This process results in unique flavors and aromas, such as bright fruit and floral notes, due to the fermentation occurring inside individual grapes rather than in a combined liquid.

Finally, the Chardonnay component in Dawn provides a crisp, refreshing acidity and complimentary notes of citrus and stone fruit. It serves as the backbone for the wine, which is a blend of the three distinct components, resulting in a complex and unique wine.

Tasting Notes : Dawn has a blood orange color with a pinkish hue and haze. The nose is vibrant, with tropical fruit, peach, bubblegum, and citrus aromas, along with floral and herbal undertones. The medium-bodied palate has a crisp acidity and light tannins, showcasing flavors of tropical and stone fruit, with citrus and floral notes. There's a slight effervescence from fermentation.

ABV : 13%

AVA : Central Coast

Total Production : 325 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 unfinned and unfiltered, and often uses minimal effective SO₂, allowing the wine to express the terroir and the grape variety with minimal intervention.