



## 2021 RAINBOW CUVÉE

When the rains pass and the clouds lift, a rainbow over the vineyards feels like pure optimism. Our 2021 Rainbow Cuvée captures that feeling in the glass: bright, fresh, and full of sunshine, with the energy of ripe California citrus, the lift of cool air after rain, and delicate notes of chamomile and lemon blossom.

*Playful pairing: sugared orange slice candy.*

### TECHNICAL DATA

<b>Appellation:</b>	Green Valley of the Russian River Valley, Sonoma County	<b>Malolactic Fermentation:</b>	0
<b>Blend:</b>	73% Pinot Noir, 27% Chardonnay	<b>Barrels:</b>	N/A
<b>Alcohol:</b>	13.5% v/v	<b>Harvest Dates:</b>	August 11 – September 2, 2021
<b>Acidity:</b>	8.9 g/L	<b>Date Bottled:</b>	March 2022
<b>Residual Sugar:</b>	5.4 g/L	<b>Release Date:</b>	Current disgorging: April 2026
<b>pH:</b>	3.01	<b>Total Production:</b>	500 cases
		<b>Suggested Retail Price:</b>	\$75.00

### ARTISANAL WINEMAKING

In crafting this wine, we chose Pinot Noir lots that were extremely expressive and fruit-forward and blended in steely Chardonnay to add a firm acid backbone. Hand-harvested in the chill of early morning, our Pinot Noir is gently pressed as whole clusters. The juice slowly ferments in stainless steel tanks at 62° to 65°F, retaining bright fruit aromas and flavors in the wine. The unique dosage for this wine is 4 mL Blanc de Blancs LEX, 8 mL 2022 Rued Clone Chardonnay, and 6 mL 2022 North Block Pinot Noir.

### PRECISION WINEGROWING

Our location in Green Valley, only a dozen miles from the Pacific Coast, represents the very best soil, climate, and aspects for Chardonnay and Pinot Noir. Our goal is to grow the finest wine grapes through what we call precision winegrowing. All pruning, canopy management, irrigation, and cover crop decisions are determined on a block-by-block, and sometimes even vine-by-vine, basis, considering both the vintage at hand and the long-term needs of the land. Certified sustainable.

We wait until harvest to decide Sparkling Wine or still wine, as a key difference is the Brix level, or the amount of sugar in the grapes: less for Sparkling Wine, more for still wine. Then winemaker David Munksgard considers berry size, with bigger berries better for Sparkling Wine and smaller berries better for still wine, along with the health of the canopy, clone selection, and even small details such as the relative dampness of the cover crop. If necessary, parts of the same block may be picked on different days.

*"Rights are won only by those who make their voices heard" — Harvey Milk*

