

2020 Mamacita! Pétillant-Naturel Applegate Valley

The 2020 vintage of everyone's favorite Mama is composed of 74% Malvasia Bianca from Herb Quady's Mae's Vineyard and 19% Early Muscat and 7% Vermentino from Layne Vineyard. Our two most important growers in Applegate Valley really hit the mark with their fruit in 2020, and the resulting wine shows exactly why we prize these vineyards so highly. All the classic character is on full display – highly aromatic key lime and lemon feature on the nose, with background floral notes of jasmine and verbena. The palate is bright, racy, and full of vibrant citrus and super-fine mousse. There's even a slightly exotic touch of cardamom and saffron on the surprisingly long finish.

Technical Information

Grape Varietals: 74% Malvasia Bianca, 19% Early Muscat, 7% Vermentino

Vineyard: Mae's Vineyard, Layne Vineyard

Final pH: 3.41

Final TA: 6.7 g/L

Alc. By Vol.: 12%

Winemaking: Malvasia, Muscat and Vermentino are all pressed, cold settled, and blended together in stainless steel. The wine begins fermentation with ambient yeast and we closely monitor the sugar levels as the brix drop during fermentation. We control the speed of fermentation only through temperature - when the wine gets moving too fast we attach a glycol chiller and slow it down by dropping the temperature. Since the bubbles come from the natural sugars present in the grapes, we don't want to miss our window of opportunity to capture the tiny amount of sugar needed to create bubbles. We test the wine for exact grams per liter of sugar and when we reach about 12 - 14 we chill the wine down very cold to halt fermentation. About 11 - 12 g/l sugar is the perfect amount for the kind of carbonation we want without noticeable sweetness in the wine, the wine also went through full malolactic fermentation naturally. We bottle the wine and apply the crown caps by hand and then about 3 - 4 months later the wine is ready to drink! No sulfur is used in this wine.

