2021 SUPERNOVA

WILLAMETTE VALLEY Oregon

INNOVATION SERIES

Our Innovation Series introduces unbridled winemaking curiosity and technical exploration into our classic lineup. Each new vintage provides an opportunity to explore different varietals, different techniques, and bend the traditional winemaking rules. These small batch experiments are adorned with original artwork each vintage.

Our Supernova is a lightly carbonated red wine, inspired by the frizzante wine styles of Italy. By using the Zweigelt grape variety we get mouth watering acid and color that is out of this world!

VINTAGE

The 2021 Oregon harvest will be one to remember. It was dry with heat spikes throughout the summer. Fortunately, the grapes were unaffected by the historical "Heat Dome" that descended upon us in June. The other heat spikes shut down the vines and killed off mildews, which was an all-around benefit. The fruit was beautiful and balanced, with generous aromatics.

TASTING NOTES

Nearly opaque, electric aubergine in color with light foam lacing around the rim. This wine is delightfully tart, sweet, and fizzy - like drinking sparkling pomegranate juice.

- Rachel Rose, Winemaker. Spring 2022.

VINEYARDS

100% Zweigelt – Fender's Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon

WINEMAKING

CASE PRODUCTION: 150

FERMENTATION STYLE: 100% destemmed and left on skins for 15 days. Pressed off while still sweet to finish fermentation in tank. Aged in neutral vessels for 3 months.

pH: 3.02 TA: 7.8 g/L ABV: 11.0%

CELLARING

Enjoy now!

