

# Scribe Winery

## Pet Nat Estate White Blend

### THE FACTS

COUNTRY: USA - CA

REGION: Sonoma County

APPELLATION: Sonoma Valley

CEPAGE: 25% Riesling, 25% Sylvaner, 25% Chardonnay, 25% Pinot Noir

WINEMAKING: All fruit was hand-harvested and whole cluster pressed to co-ferment in a stainless-steel tank. The juice was settled and racked off its gross lees, fermented at 55F and was bottled on October 12th with 15.0 g/L of residual sugar. Fermentation finished in bottle over the following weeks. No dosage or disgorging.

AGING: none

ANNUAL PRODUCTION: 600 cases

### THE STORY

Scribe Winery was founded in 2007 on a property that pioneered pre-prohibition Sonoma Valley winemaking and is managed by fourth-generation California farmers and brothers, Andrew and Adam Mariani.

**PHILOSOPHY:** Andrew and Adam believe that the best wines are a result of a healthy relationship between man and nature, and that a vineyard managed in harmony with the greater ecosystem results in more site-specific wines that represent a sense of time and place.

**BIOGRAPHY:** Scribe Winery was founded in 2007 on a property that pioneered pre-prohibition Sonoma Valley winemaking and is managed by fourth-generation California farmers and brothers, Andrew and Adam Mariani.

### THE ADJECTIVES

**OVERALL:** Floral, mineral, chalk, beeswax

**AROMAS / FLAVORS:** WILD STRAWBERRY, CHERRY BLOSSOM, QUARTZ

**MOUTHFEEL:** Chalky Richness

### THE SELLING POINTS

Zero Sulfur. No flaws

**SUSTAINABILITY:** Vegan, Biodynamic In Practice, Organic In Practice, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation, No Sulfites Added

