

CATCH & RELEASE «ALL NIGHT» PETNAT

WINE REGION
California, USA



STORY Beno and Monica met at work - An ad network on 23rd and Madison in NYC. Today, they we pick grapes, move wine, and bottle based on moon cycles. “Our Mom’s are so proud,” they say. The approach to Catch & Release is simple. Source the best fruit possible and let it do the heavy lifting. They do not course correct in the cellar so fruit quality is paramount.

VINEYARD Filigreen Farm, Anderson Valley, CA. Certified biodynamic.

VINIFICATION Foot tread and let to sit for 12 hours before pressing off to stainless steel. 7 day native yeast fermentation, and bottled at 1.2 brix. Aged in bottle for 8 months

TASTING NOTES Watermelon jolly rancher, peach rings, and lip smacking acidity. A texture bomb layered with soft bubbles and a kiss of skin contact that ratchets up the tension and drinkability to a 10.

FOOD PAIRING Drinks well on its own, or paired with grilled meats or tomato sauce based pastas.

QUICK FACTS

VARIETY

Pinot Gris

PRODUCTION

Certified Organic
60 cases

