



2020 Lightly Sparkling Grape + Peach Wine

You may know that we grow a lot of peaches, for our famous jams as well as for local restaurants, but you may not know that most years we make peach wine for home consumption. The peaches have gorgeous aromatics. We decided to make a bit more this year by combining our Fay Elberta peaches with Linda Vista Chardonnay grapes, macerating them and pressing them together in the press, and making a delicious refreshing wine with a light spritz. Low ABV and bottled with a little fresh grape juice, the haunting aromatics will remind you of the peak of summer.

Fay Elberta Peaches are a classic California heirloom tree. We dry farm ours on our Certified Organic property in the Napa Valley. Fay Elberta peaches are light in color with wonderful peachy aromatics. They fell out of the market because they are very fuzzy—a trait that actually helps them ward off pests for easier Organic Farming.

The Linda Vista Vineyard was planted back in 1989, and we took it over and converted it to Organic Farming in 2011. We picked the grapes for the Grape + Peach wine in early August, at 16.5 Brix. We wanted to make a feather light wine with mouthwatering acidity.

Alcohol is 9.4%. 248 cases produced.