

2021 Carboniste Sparkling Albarino “Octopus” Gomes Vineyard, Isleton, CA



Photo Credit: Emma K Morris

Jacqueline Person '09 & Dan Person '09
Owners/Winemakers

“I love wines of distinction. Winemakers around the world are working to produce unique wines from their cellars, using their fruit. Wines of place and style. Making these wines is a noble pursuit, which we hope to accomplish at CARBONISTE.”

Jacqueline Person

Tasting Notes: As the statewide drought continues to challenge their growers, less water means smaller berries. However, it also means greater concentration of flavor. Albariño from Gomes Vineyard is electric in freshness, luscious with ripe tropical fruit, yet light on the palate. They feel that the 2021 vintage has amplified these characteristics, making it the best version of itself to date. The Gomes family has been farming on Andrus Island since the 1800's when they immigrated from Portugal, where Albariño (Alvarinho) is grown extensively in Vinho Verde near the Atlantic Ocean. This site has deep, rich soil, well fed from the Sacramento River. It is dry farmed without cultivation and is transitioning to organic farming certification. Carboniste prefers the crown caps as a final closure. They are safe and easy to open, and they are trusted across the world to age wines before disgorging (including Champagne!)

Favorite Food Pairing: “It wouldn't hurt to pair with some grilled octopus” *Jacqueline & Dan*. Other suggestions include ceviche, seafood risotto, grilled (or fried) fish tacos, oysters, mussels, and clams. Cheese Pairing: Soft cheeses like burrata, or semi-hard cheeses.

CARBONISTE
MODERN SPARKLING WINE

After meeting at UC Davis, Dan and Jacqueline Person worked around the world, then around California. These experiences informed their perspectives on winemaking. Dan worked for Schramsberg Vineyards for 3 years, making traditional sparkling wines from California grapes. Based on that experience, Dan decided there was a need for a new interpretation of California sparkling wine. Jacqueline was concurrently making still wines from a variety of terroirs across the Golden State, terroirs that have inspired the vineyard selections for CARBONISTE. Sunshine, warm days, and cool nights are California. These conditions lend juiciness and freshness to their fruit, which are the front and center of their wines. “In my mind, you don't try to make Bordeaux in Burgundy, that would be silly ... So why are we, in California, trying to make Champagne? The climate is very different, the soil is different, fundamentally we have a different terroir ... So I launched this company as an experiment to figure out what we could be doing in California that's not simply an emulation of Champagne.” *Dan Person*.

2019 Zuidema Grenache “McGah Vineyard” Rutherford, Napa Valley



Rudy Zuidema '91
Owner/Winemaker

You might recognize Rudy from our Winter 2022 release. He is the winemaker for Shadybrook Estate and shared his 2017 Rapp Ranch Cabernet Sauvignon. This is Rudy's personal project and is very excited to share the Zuidema Grenache. It is made from a single vineyard in Rutherford, Napa Valley, with passion, tradition, and respect, from the soil to the bottle.

Rudy was born in Sacramento CA and grew up in the small agricultural community of Davis. He attended the University of California at Davis, studying Plant Science and Agriculture Management focusing on Viticulture. He graduated in 1991 and quickly headed for the Napa Valley wine country to find opportunities in vineyard management and winemaking. After years of holding winemaking and vineyard management positions for noted wineries like Honig, Robert Craig, and Ehlers Estate, and as interesting consulting opportunities accumulated, Rudy decided to branch out and enhance his career by working on smaller more intimate projects as an independent winemaking consultant. Zuidema Wines, begun in 1999, has morphed into a family of operations that now includes Shadybrook Estate, Red Cap Vineyards, Napa de Oro, Phamus, and Southern Roots.

Tasting Notes: Rudy's style of Grenache is old world with layers of rich flavors and juicy, rustic tannins. Aromas of plum, new leather, and clove lead into an expansive mid palate and complex finish of fig, licorice, molasses, and black cherry with hints of baking spices and dried herbs (59 cases produced)

Favorite Food Pairing: “I love grilled pork tenderloin with spicy garlic sauce to pair with the Grenache. Grill the tenderloin with just olive oil, salt, pepper, and some dried oregano, rosemary or thyme. The sauce is made from roasted or smoked garlic cloves, slowly sauted with scallions, a pinch of red chili flakes, a dash of rice wine vinegar in olive oil. Blend or mash the ingredients together after 20-30 min on the stove and brush it on the pork just as it comes off the grill.” *Cheers...Rudy*



2016 PWR Petite Sirah “Oberti Vineyard” Suisun Valley, CA



Matt Reid '03
Owner / Winemaker

PWR (People's Wine Revolution) exists to bring great wines to all at reasonable prices. They seek out great vineyards throughout California to find excellent vineyards where the grapes embody what makes their sites special. They work closely with the growers, who invariably become their friends. The winemaking is minimalist but attentive so that the magic they find in the vineyard is evident in every glass.

Ten years after completing a B.A. in Environmental Studies and Economics, Matt changed tack and went to UC-Davis to pursue an M.S. in Viticulture & Enology. Having found his true calling at last, Matt completed the degree in 2003 and headed to Napa to embark on his new career. He has been the winemaker at Seavey Vineyard and Quixote Winery, the Custom Crush Winemaker at Failla Wines, and Consulting Winemaker for Burgess Cellars. He is currently winemaker for Benessere Vineyards. Matt and his daughter now live in Calistoga, at the northern end of Napa Valley, where they enjoy the community and small-town charm.

"Making wine is a joy. Winemaking allows me to synthesize botany, ecology, fermentation, nature, and art. What could be better? I make wine because I love it, it makes me happy, and I want to share that happiness. I hope that when you drink PWR wines the love and happiness they contain are conveyed to you." *Matt Reid*

Tasting Notes: 2016 “Bea's Knees” is 100% Petite Sirah from the Oberti Vineyard in Suisun Valley, sustainably farmed with minimal inputs by Gary Mangels. Petite Sirah thrives in Suisun Valley under Gary's capable care. This is a massive, dense, almost chewy, big red wine (well, bordering on black, actually). The wine is redolent of blackberries and dark chocolate. It is juicy and lush on the palate with a huge structure that will keep this wine tasting great for days on your counter (if you can stay away from it), and for decades in your cellar.

Favorite Food Pairing: “PIZZA! Preferably homemade but any toppings would do. My favorites are wild blewit mushrooms, prosciutto and arugula, and a pesto sauce with sliced tomatoes”. *Matt Reid*

Other suggestions include lamb, ribs, roasted or barbecued pork and beef, glazed ham, chicken with bold, creamy sauces. Cheeses: Blue cheese, aged goat cheese, Gouda, Limburger, asiago.

2018 Dashe Zinfandel “Todd Brother Ranch” Alexander Valley



Michael Dashe '86 - Co-founder/Winemaker
Rene Calderon '10 - Winemaker

Dashe Cellars is a family-owned artisan winery located in the heart of the Urban Wine Country. After 15 years in Oakland's Jack London Square district, Dashe Cellars has moved to Spirits Alley on the old Naval Airbase in Alameda, CA. Founded by the husband and wife winemaking team of Michael and Anne Dashe, Dashe Cellars crafted its first vintage of Dry Creek Zinfandel in 1996. Since that time, the Dashe's have focused on producing exceptional, single-vineyard wines using a traditional, non-industrial approach to winemaking. Mike fell into the world of fermentation at age 15 when he reconditioned an old refrigerator to brew his first batch of beer. While pursuing his undergraduate degrees in biology and environmental science in the late 1970s at the University of California at Santa Cruz, Mike continued to foster his interest in fermentation by working part-time in the cellar at Roudon-Smith Winery. Though he made a brief detour writing video game manuals for Atari, Mike ultimately decided to return to his love of wine in 1985 by enrolling in the Master's Enology Program at UC Davis.

Rene Calderon was born and raised in Mexico City and arrived in Napa in the Summer of 1996. In Napa, he developed a liking for cellar work while in the cellar at Franciscan Winery and Stag's Leap Winery. Rene decided to pursue an education in winemaking and in 2010 graduated from UC Davis with a degree in Viticulture & Enology. Following the desire to make wine in the Bay Area, Rene worked in the lab at Wente Vineyards in Livermore before accepting a position as Assistant Winemaker for Dashe Cellars in 2013. In 2018, Rene was promoted to Winemaker and enjoys tackling the everyday challenges that working in the cellar.

Tasting Notes: Dashe Cellars has been making Zinfandel from the Todd Brothers Ranch since 1998. It's one of their favorite vineyards in all of Sonoma County: the soil is a brilliant bright red color due to volcanic iron deposits, and the rocky slope in Geyserville makes the vines struggle to produce grapes. The result is unusually small, intensely concentrated grapes that produce dark purple, luscious wines. These head-trained vines consistently produce grapes with almost cabernet-like intensity and structure, yet still possessing the characteristic balance and sensuous texture of a Zinfandel. Enjoy aromas of black raspberry, black currants, plum, chocolate, coffee, graphite, pepper, and an earthy finish. Taste chocolate, peppery spice, luscious texture and a firm acid structure, earth and minerals, and chalky tannins.

Favorite Food Pairing: Mike and Rene have shared an amazing recipe located on the back of the letter included in your shipment.