



2018 “Défier” Carbonic Merlot
Coquelicot Vineyard, Santa Ynez Valley
120 cases produced



- ABV: 13.7%
- pH: 3.8
- TA: 0.536 g/100mL
- Completely dry (Glucose/Fructose <0.1 g/L)
- Vineyard is USDA-certified organic
- Pick date: 10/6/18
- Brix at harvest: 23.5°
- Hand-picked at sunrise
- Winery-sorted into a 2-ton egg-shaped Flextank for primary carbonic fermentation
- Made in the style of Cru Beaujolais; 100% carbonic maceration, pressed into neutral French oak and aged in barrel for 10 months before bottling
- 15 ppm SO₂ pre-bottling (the only addition of any kind)
- Unfined, unfiltered, not cold-stabilized
- Bottled August 16, 2019
- The Name: Défier is the French word for “challenge” or “dare” ... we made this wine to try to create something that hadn't been done in quite this way before. This is the second vintage of our fully carbonic, certified-organic, 100% Merlot made from Santa Ynez Valley fruit in a 2-ton Flextank egg!