



2017 “Défier” Carbonic Merlot
Coquelicot Vineyard, Santa Ynez Valley
95 cases produced



- ABV: 13.5%
- pH: 3.6
- TA: 0.522 g/100mL
- Completely dry (Glucose/Fructose <0.1 g/L)
- Fruit is USDA-certified organically farmed
- Pick date: 9/26/17
- Brix at harvest: 23°
- 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 six months before bottling
- 15 ppm SO₂ pre-bottling (the only addition of any kind)
- Unfined, unfiltered, not cold-stabilized
- Bottled May 4, 2018
- 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. We are pretty sure it’s the only 2017 fully carbonic, certified-organic, 100% Merlot made from Santa Ynez Valley fruit in a 2-ton Flextank egg!