

# TROON VINEYARD

## & FARM



Regenerative  
Organic  
Certified™



DEMETER  
CERTIFIED  
BIODYNAMIC®

## 2022 Piquette! Vivace Vermentino

When we made our first piquette wine in 2019, the entire concept was very new to the industry and we weren't sure if we would be making it again. Well, here we are years later and not only have we continued to produce our Troon Piquette! Wine, in 2022 we decided to add a second piquette to the lineup with the Vivace Vermentino piquette!

As is the case for our other wine, the first question we get is always, what is piquette? It is many things, but basically, it is frugal farmer fizz, a type of natural wine that has been made for hundreds, if not thousands, of years. Those frugal farmers wasted nothing. They would add water to the juice and skins left after pressing the wines they sell to make wine for themselves and their workers. Today we have recaptured that spirit, which fits so well with our biodynamic style of agriculture.

As with all of our wines, it is a Demeter Biodynamic® Certified Wine. Of particular note is the Regenerative Organic Gold Certified® logo on the front label. Troon Vineyard is one of only four farms in the world to attain the ROC Gold Certification, and this wine is amongst the first wines anywhere to be sold with the Gold logo on the label.

### **Nate Wall's Winemaker Notes:**

Once the first lot of Vermentino is harvested and brought into the winery, we first press off the juice to make our estate Vermentino white wine. We are constantly tasting the juice throughout the press cycle, and when the flavors and chemistry start to shift towards the end of the press cycle, we stop the press and empty those "mostly pressed" skins into clean bins and store them in our cold room. We typically have several press loads of Vermentino that we treat in this way, then at the end of the day we load all of those Vermentino skins back into the press where they are rehydrated with some water overnight before being pressed again the next day. It is the juice from this "second pressing" of Vermentino that we ferment for our Vivace Vermentino piquette.

As with all wines from Troon, no additives, acid or sugar adjustments, enzymes, or sulfur additions are used at crush. Primary fermentation occurs spontaneously with indigenous/native yeasts and bacteria. This fermentation occurs in a stainless steel tank, as towards the end of the fermentation we need to start cooling the wine to slow down the fermentation rate of sugar being consumed and alcohol and CO2 being formed by the yeast. When the ferment reaches the desired level of remaining sugar, generally between 10-14 grams per liter, we bottle it into sparkling wine bottles. The fermentation then finishes inside the bottle, and the carbon dioxide is trapped inside the bottle, carbonating it. We then allow the wine to age for several months before hand disgorging it, labeling it and sending it out for you to enjoy!

And because this wine is protected with carbon dioxide, our Vivace Vermentino piquette receives no sulfite additions whatsoever - so *sans soufre* as the French would say, no sulfur - also known as a "zero zero" wine in the US.

