

2020 Keep Carbonic Co-Ferment

Sonoma County, California

Winemakers Jack Roberts (Matthiasson Wines Assistant Winemaker) and Johanna Jensen (formerly with Scholium Project and Broc Cellars) have come together to create wines influenced by the old world with less ripe fruit, minimal manipulation and great ageability. In the vigneron tradition, they do much of the work themselves from vineyard to bottling. The crest on the bottle is of Beverstone Castle, an 11th century Norman stronghold in Gloucestershire, England where Jack's father was born and raised. All that remains of Beverstone today is what you see on our label — the moat and the tall 'keep', (from the middle english kype, or barrel) which was the defenders' last resort in a siege. It was also where they stored their most precious possessions, especially their wine.



NOTES & PAIRINGS

From the organically farmed Sonoma Broadway Farms. For 2020 we decided to go Carbonic on the Merlot and when the vineyard owners offered us some Chardonnay we jumped at it. Perfect blend of tannin structure and vibrant fruit with the minerality of the Chardonnay coming through on the finish. Strawberry and black currant on the palate. Native yeast fermentation, unfined/ unfiltered. Neutral oak for six months.

ANALYTICS & PRONUNCIATION

PRODUCER: Keep
APPELLATION: Sonoma County
GRAPE COMPOSITION: 65% MERLOT 35%
CHARDONNAY
CLIMATE: Mediterranean-like with mild winters and warm and dry summers
MACERATION & AGING: Fermented in neutral oak for 6 months with native yeast.
ALCOHOL: 12.5%

DANCH & GRANGER SELECTIONS

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