



GRASSI
SPARKLING
RIBOLLA GIALLA

VALENTINA'S BLOCK
NAPA VALLEY

2019 Grassi Ribolla Gialla Valentina's Block Napa Valley Sparkling Wine

Tasting Notes:

The wine is super expressive with notes of white flowers, tangerine, and green apples with a hint of nuttiness. Medium body with very refine small bubbles, the acid is very pronounced with great weight and texture to balance it on the palate. Enjoy now and over the next 3-5 years.

– Maayan Koschitzky, Winemaker

“Grassi is one of my favorite under-the-radar producers in Napa Valley. The estate excels with both Ribolla Gialla – a white grape native to Italy’s Friuli – and Cabernet Sauvignon. Best of all, the wines remain very fairly priced considering the quality of what is in the glass.” – Antonio Galloni, *Vinous*

Technical Details:

Varietals: 100% Ribolla Gialla

Vineyard: Grassi Estate

Aging: 20% new French oak

Harvest Date: August 24, 2019

Winemaking: The berries were picked at night and whole cluster pressed. The wine was barrel fermented in used French oak barrels and aged for 10 months.

Methode Champenoise: Tirage was June 12, 2020. Aging was 3 months on lees in bottle. Disgorging was on September 9, 2020, with a dosage of Zero RS, topped using our Solera barrel (since 2017.)

ABV: 12.6%

pH: 3.06

S02: Minimum

Cases: 50

SRP: \$120/bt.



93 PTS