



2021 Grassi Ribolla Gialla Valentina's Block Napa Valley Sparkling Wine

Tasting Notes:

Grassi's Sparkling Ribolla Gialla is very expressive on the nose, with classic aromatics of yeasty brioche, pear, roasted almonds, bright white flowers, tangerine, and honey wax.

On the palate the wine has a medium body with small bubbles, a nice weight and texture without being heavy, and features layers of acidity and minerality from front to back. Flavors of dried pear,

mint, and bright lime with a hint of natural sweetness come to mind. The wine has a long finish carried by the outstanding acidity and the natural texture Ribolla brings, evolving in the glass over time. 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, Napa Valley
Winemaking:	Picked on Sept 17 th at night, whole clusters were pressed to a stainless tank for 24 hours with cold settling and from there to French barrels (25% new oak), with fermentation for 4 weeks until the wine was dry. The wine was aged on the lees for 10 months until it was racked to tank and bottled.
Méthode Champenoise:	Tirage was April 1, 2022. Aging was 3 months on lees in bottle. Disgorging was on December 18, 2022, with a dosage of Zero RS, topped using our Solera barrel (since 2017.)
ABV:	12.3%
pH:	3.05
S02:	Minimum
Cases:	120
SRP:	\$55/bt.