



Limited Addition Wines

2021 Public Service Red Piquette



LIMITED ADDITION
Public Service • Piquette Red Wine
Willamette Valley AVA

AVA: Willamette Valley	PRODUCTION: 200 cases
VARIETAL: Mencia Cabernet Franc	ALCOHOL: 7.8% TA: 4 PH: 3.9
VINEYARD: Eola Springs	SOILS: Volcanic Basalt
FARMING: Dry Grown/LIVE	ASPECT: West/450ft elv
ELEVAGE: Neutral oak barrels and tank	

- **What is Piquette:**

a **low alcohol wine** made from partially fermented and pressed grapes skins. This red grape piquette is made from the skins of our field blend cabernet franc, our whole-cluster grenache rose skins and cabernet franc rose skins. The free-run wine was separated from the skins and the skins emptied into a fermenting bin together, water was added and the juicy still fermenting grapes continued their fermentation in water. At dryness the grapes were pressed, and the low alcohol wine transferred to barrel to complete malolactic fermentation. This Piquette was bottled in early February, it is 7.8% alcohol

- **Why Piquette:**

First, it's utterly delicious absorbing the complex flavors of the spent fermentation at a fraction of the alcohol. This Piquette is my ultimate go-to for day-drinking or AFD, being a more natural and healthier alternative to hard seltzer or mass-produced beer. There is a severe lack of imagination in the low-alcohol wine sector, and this pushes people, especially women to hard seltzer or lesser quality wine or sweet wine. Hence the name, Public Service.

- **Piquette Historically**

A wine of the workers, vineyard workers would add water to spent grape skins it would referment and they'd bottle it for drinking while pruning and vineyard work through the coming year. The summer days are long in Oregon and we spend as much time as we can outside whether in the vineyard, working to grow food on our little farm, or hitting the trails in the coast range where we live. This Piquette is our homage to the humble workers' wine.