



**FOLKTALE**  
WINERY & VINEYARDS

## 2021 Folktale Piquette

### WINEMAKER'S NOTES

If you're like I was about a year ago, then you aren't likely too familiar with Piquette. Like many things in the wine world, winemaking ideas often get bounced around a bit, falling into and out of fashion. Piquette is a classic example of that – It's a wine that was traditionally made by and for the farmer and winery workers out of the leftovers (pomace) of the winemaking process. Because of that, most of it was consumed on site, and never bottled and sold to customers. The winemaking is quite simple - in essence, post pressing of grapes (when skins are typically composted) water is introduced, rehydrating the skins. There is often a touch of sugar left, and it's this sugar that is fermented into a lower-alcohol type wine. Before you start thinking "why doesn't everyone do this?" or go decide to start calling wineries for all their green waste, Piquette is very thin and lean and may not be for everyone. Alcohol inherently adds lots of structure to a wine, and concentration from the grape juice adds even more. That being said, it's a fun wine and is really pretty delicious if you're willing to try something new. And if you like sour beer or kombucha, you're going to fall in love. Slightly spritzy, this wine should be served chilled and perfect under a shady tree. It's got loads of flavors of guava, violet and black tea.

**Appellation: Monterey County**

**Alc. by Vol.: 7.2%**

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