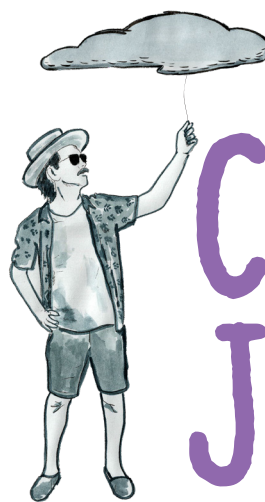




# RICHVALE WINE CO.

RICHVALEWINE.COM



CARBONIC WHITE WINE

# CLOUD JUICE

**VARIETALS:** 43% ALBARIÑO.  
40% GRENACHE BLANC. 17%  
MUSCAT.

**VINTAGE:** 2022.

**AVA:** CENTRAL COAST.

**ABV:** 11%

**PH:** 3.5

**TA:** 6.1

**ARTWORK:** @NEALBRETONART

**UPC:** 742779422460

**HARVEST:** NIGHT HARVESTED  
BY HAND INTO HALF TON PICK  
BINS; EVENSON 8/26/22, LAST  
FRONTIER 9/1/22, KOPACK  
9/8/22, MOSBY 9/20/22

## ABOUT RICHVALE WINE CO.

Richvale wines are playful, lighthearted, genuine and distinctly delicious. They are crafted with the intent of simple drinking enjoyment rather than being judged by experts or rated by point systems.

The brand is named after Richvale Drive — the street I grew up on in East Los Angeles, California. For me, it evokes fond memories of cruising my BMX bike, skating, break dancing, shooting hoops, 4th of July block parties, swimming in the neighbor's pool & catching the bus to the beach. Straight up carefree good times all the time.

On the technical side, these wines start out with organic or sustainable fruit grown by myself and some of my closest friends. The winemaking philosophy is centered around minimal intervention, native yeast and minimal So<sub>2</sub> additions. Richvale wines are bottled fresh, unfinned, unfiltered and meant to be enjoyed in all of their youthful exuberance.

## FRUIT

Muscat, own rooted and planted in 1983, from the sandy soils of Mosby Vineyard found in the South West boundary of Santa Maria Valley. Grenache Blanc organically grown in the limestone soils of Kopack Vineyard in Templeton (part of the Pomar Junction sub ava of Paso Robles). Albariño with extreme coastal influence & long days of moderate sunlight from Evenson Vineyard in See Canyon, part of the new SLO Coast AVA. Last Frontier is a high elevation two acre block of Grenache Blanc farmed organically in the Paso Robles Highlands.

## WINEMAKING

Whole cluster fruit is placed into a tank which is then sealed and allowed to ferment naturally with native yeasts. After 2 weeks, the tank seal is broken and all fruit is shoveled out and sent to press. After a gentle cycle of pressing, the wine is sent to a stainless steel tank to complete fermentation. After fermentation, the wine is given a minimal amount of So<sub>2</sub> and then ages for 4 months in a tank to naturally settle proteins and solids before being bottled without fining or filtration.