

JEANNE D'ARC
WHITE WINE
CALIFORNIA
2019



THE JEANNE D'ARC HAS ALWAYS BEEN A CONFESSED PROJECT. WE LIKE ORANGE WINES AND WANT TO MAKE THEM AND DRINK THEM AND ENCOURAGE OUR CUSTOMERS TO DO THE SAME. THEY ARE FUNKY AND HARD TO SWING PEOPLE AROUND TO (THOUGH GETTING EASIER AND MORE ACCEPTED IN RECENT DAYS/YEARS), BUT WE FEEL STRONGLY THAT THEY HAVE THEIR PLACE AND OFFER A COMPLEXITY THAT IS HARD TO MATCH. THE SKINS BRING IN A SAVORINESS AND PSEUDO MINERALITY AS WELL AS A TEXTURE AND MOUTHFEEL THAT IS UNIQUE, BUT ALSO FUN AND FOOD FRIENDLY. THE LACK OF SO₂ DURING AGING LETS THE WINE WORK ITSELF OUT NATURALLY, USUALLY OXIDIZING A BIT, BUT ULTIMATELY REACHING A BALANCE OF ACID AND PHENOLIC COMPOSITION THAT SUITS ITSELF.

THIS IS THE TENTH VINTAGE OF JEANNE D'ARC. FOR THE FIRST TIME, IT IS NOT 100% CHENIN BLANC. THIS VINTAGE IS 94% CHENIN BLANC AND 6% MARSANNE. IN 2017, WE STARTED WORKING WITH AN OLD CHENIN VINEYARD ON MERRITT ISLAND IN CLARKSBURG. THIS VINEYARD IS THE THIRD CHENIN VINEYARD THAT WE HAVE WORKED WITH AND THE EARLY SIGNS ARE THAT IT IS THE BEST. AS ALWAYS, THE FOCUS IS STILL ON CHENIN'S ABILITY TO BE SUBTLE YET IRRESISTIBLE EVEN IN THIS VARIETALLY QUESTIONABLE CIRCUMSTANCE. THE CHENIN WAS PICKED THE LAST DAY OF AUGUST AT 19.1°B, THEN DESTEMMED TO AN OPEN-TOP FERMENTOR. THE WINE WAS NOT CHILLED OR INOCULATED. THE FERMENTATION BEGAN NATURALLY AFTER 8 DAYS ON THE SKINS. A FULL MONTH LATER, WE PRESSED THE DRY JUICE OFF OF THE SKINS TO NEUTRAL FRENCH BARRELS AND LET THE MALOLACTIC FERMENTATION PROCEED NATURALLY TILL COMPLETE IN NEUTRAL BARRELS. POST-FERMENTATION, WE DID NOT ADD SULFUR DIOXIDE. THE FIRST AND ONLY ADDITION (20 PPM) WAS MADE JUST BEFORE BOTTLING. THE FINAL WINE IS UNFILTERED AND UNFINED AND THIS VINTAGE HAS A FAIR BIT OF HAZE AND SEDIMENT TO ADD TO THE FLAVOR, TEXTURE, AND OVERALL FUNKINESS. DRINK TO JOAN! KL

315 CASES PRODUCED.

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