



PIQUENIQUE WINES

CUVÉE ANNIE: LATE HARVEST 2020

ORIGIN

San Juan Island, Washington State.

VARIETIES

20 different varieties of late season apples.

VINEYARD

From late-ripening apples planted on, some from Tess's cousin, Annie, and others from orchards across the Island. The San Juans are partially submerged extensions of the Cascade Range with largely sandstone-based soils.

VINIFICATION METHOD

The apples were harvested by hand, then processed at the cellar with a tiny apple chipper and pressed in a small manually operated basket press lined with local hay. The pressed juice was added by hand to glass demijohns and small stainless-steel tanks to ferment with native yeasts and without temperature control. When fermentation was nearly finished, the wine was racked once off the dense lees, and bottled by hand with a small amount of residual sugar to finish fermentation in the ancestral method.

PROPERTIES

Alcohol: 7%
Total Sulfur: None added.
Bottles Made: 480



PRODUCER PROFILE

Niccolo Coturri and Tess Bryant founded Piquenique in San Juan Island, Washington in 2019. Relocating from California, they found in this northwestern corner of the United States a nascent, mostly unknown wine region blessed with a favorable climate, heirloom fruit varieties, and a long history of fruit cultivation. They brought with them a deep background in natural wine: Nic as a winemaker and winegrower, and Tess as an importer. Under the Piquenique label, they are working with the mixed bounty of fruits present on the San Juan Islands and in the Salish Sea area: sourcing from old, organically farmed orchards and vineyards they work with apples, pears, plums, quince, blackberries, medlars and grapes. The approach in their small winery on San Juan Island is transparent, reflecting their shared background and tastes. They work with manually operated equipment and without any additions, never using added yeasts, sulfur, or sugars in the fermentation or élevage of their sparkling Ancestral Method wines.