



PIQUENIQUE WINES

SHIP BAY 2021

ORIGIN

Orcas Island, Washington State.

VARIETIES

Organically farmed trees of apples, pears and plums at Ship Bay Farm on Orcas Island.

VINEYARD

Ship Bay Farm is an orchard dating back to the 1880s on the coast of Orcas Island, with a mix of apple, pear, and plum trees.

VINIFICATION METHOD

The apples and plums were harvested by hand, then processed (the plum's pits were removed by hand) 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 to ferment with native yeasts and without temperature control. The pears were crushed and macerated in the fermenting juice during fermentation. 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.



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.

VINTAGE REPORT

2021 was hot and dry overall, with reduced yields and premature ripening and harvests. The main culprit was the so-called heat dome over the Pacific Northwest, which raised temperature to over 90 degrees for more than a week straight in July.