



2025 Lightly Sparkling Grape + Peach Wine

As many of you know, in addition to farming vineyards we also farm orchards with a wide variety of different fruits. Winemaking is just one the ways we preserve the bounty of our harvest. We have become well known for our jams and olive oil, and we have also enjoyed making peach wine for personal enjoyment in years with an abundant crop. The peaches have gorgeous aromatics that translate beautifully to wine. We decided to take our peach wine to the next level and make a refreshing Peach and Chardonnay sparkler. We combined our home-grown Fay Elberta peaches with our Linda Vista Chardonnay grapes, macerating them together and combining them together in the press — making a delicious refreshing wine with a light spritz. Low ABV and incredibly crisp, the delicate and enticing aromatics will remind you of the peak of summer.

Fay Elberta Peaches are a classic California heirloom. We dry farm ours on our Certified Organic property in the Napa Valley. Fay Elberta peaches are light in color with wonderful peachy aromatics. They fell out of the market because they are very fuzzy — a trait that actually helps them ward off pests for easier Organic Farming but is considered too old-fashioned for modern supermarkets.

The Linda Vista Vineyard was planted back in 1989, and we took it over and converted it to Organic Farming in 2011. We picked the grapes for the Grape + Peach wine in early August, at very low sugar levels. We wanted to make a feather-light wine with mouthwatering acidity and beautiful aromatics.

Alcohol is 10.0%. 130 cases produced.