

Kazumi

2023 Koshu Napa Valley

California, United States



Type:	White Still Wine
Ingredients:	Koshu
Region:	California, Napa
Vineyard:	Bayview Vineyard, Karabian Vineyard
Farming Methods:	Hand harvested
Total Production:	348 cases
Fermentation:	Fermented in New French Oak (25%), Neutral French Oak (33%), and Stainless Steel (42%)
Winemaker:	Kale Anderson
Elevage:	New French Oak (25%), Neutral French Oak (33%), Stainless Steel (42%) for 4 months
Filtration:	Yes

ABV	12.00%	Sizes	750ml	

ABOUT THIS BOTTLE

Michelle Kazumi Sakazaki is Japanese American, born in California and raised in Tokyo. In 2015, her good friends, the Perrets, offered her some Sauvignon Blanc grapes grown at their Rutherford vineyard. Michelle could not pass up the fantastic opportunity to design and create Kazumi Wines. In 2016, Michelle decided to try her hand in making a red wine and started producing a single vineyard, Oakville Cabernet Sauvignon. To help her achieve her vision, Michelle brought on renowned winemaker Kale Anderson. Kale has worked for top properties in California including Colgin Cellars, Terra Valentine Winery, Cliff Lede Vineyards, and Pahlmeyer. In 2022, Kazumi Wines debuted a Napa Valley Koshu, a Japanese variety, which is the first of its kind to be made in the United States. The 2023 Koshu comes from Bayview Vineyards and the Karabian Vineyard. The grapes are hand harvested and pressed into a variety to vessels for ageing and fermentation: New French Oak (25%), Neutral French Oak (33%), and Stainless Steel (42%). After a cool fermentation, to retain freshness and the most delicate aromas and flavors, the wine is aged in the same array of vessels. The wine is blended and bottled without fining. This traditional Japanese grape finds new life in the Napa Valley and makes for a dry white wine with fresh acidity, delicate fruit notes, and a lovely umami character. A true food wine and an example of how diverse the wines of Napa can be.