

The Winery: Drosophila

Drosophila was initiated in 2018 by producer Jorge Uribe Ibarra and yields a small annual production of just 500 cases. The winemaker embodies a philosophy centered on respecting the land, craft and the natural environment. Jorge believes his job is to aid the grapes' transformation into wine, but that he is not the creator of the wine.

"*Drosophila Melanogaster*" is the scientific name for the fruit fly commonly known as the "fruit fly." Its presence in wine cellars is quite common as it is fascinated by fermentation processes, particularly those involving grapes.

What's contradictory is that, while it may be unpleasant for many, considering the almost sterile processes involved in wine production, the idea of embracing it as an inherent part of winemaking – something that has been linked to the early stages of the human-wine relationship – naturally allows it to be part of the process and fulfill its specific function within the system.

Wine Details:

Pet–Nat Protesta 2022

Alcohol Grade: 10.7%

Aging/ Vinification: The wine is a blend of 85% Pinot Noir from Rancho Dubacano in San Vicente Valley and 15% Grenache Blanc from Malagon Vineyards in Guadalupe Valley. Both grape varieties were pressed together directly with a pneumatic press, using whole clusters without destemming. There was a short maceration in the press. The fermentation occurred with native yeasts and *No-Saccharomyces* strains. Rackings were performed throughout the fermentation process to reduce sediment load. The wine is unfiltered, unstabilized and has no added sulfites. It was bottled with sufficient residual sugar to generate CO₂ naturally. It spent 6 months in the bottle with fine lees and occasionally stirred. Lastly, it was disgorged to release buildup sediment and then rebottled.

Best to have it: 43-50°F

Size: 750 ml

You'll taste/smell: Peachy orange in color. Complex and pleasantly fragrant with fruity nuances of peach yogurt, red fruits, and floral undertones of orange blossom and chamomile. On the palate, creamy bubbles, balanced acidity, and flavors of strawberries, bitter cherries, and orange zest. A long, precise finish with spicy and floral notes.

Good to have it with: goes well with simple finger food, fried food or by itself.