



PÉTILLANT NATUREL 2023

SCONNI BLOCK ESTATE

WALLA WALLA VALLEY

BLEND

31% Malbec, 27% Cabernet Franc,
21 % Merlot, 10% Cabernet
Sauvignon, 11% Petit Verdot

APPELLATION

Walla Walla Valley

VINEYARD

Sconni Block Estate

WINE ANALYSIS

12.9% Alcohol

PRODUCTION

1,800 Bottles

TECHNIQUES

Natural winemaking at its finest with no additives. Gently whole cluster pressed. Fermented in Stainless Steel Tank, Neutral French Oak and Stainless Steel Barrel.

100% hand bottled and capped.
Bottle aged 6 months upon release.

RETAIL PRICE

\$38

THE Curveball 2023

SPARKLING ROSÉ WINE

SCONNI BLOCK ESTATE
WALLA WALLA VALLEY

IN 1963, JANET AND CINDY'S DAD, JIM KRAUSE, TRIED OUT FOR THE PITTSBURGH PIRATES. LEGEND HAS IT THAT THE PIRATE'S SCOUT WATCHING CALLED OUT, "JIM, THAT'S A HELL OF A CURVEBALL! NOW, LET'S SEE YOUR FASTBALL." JIM'S RESPONSE?

"That was my fastball!"

DEDICATED TO...
OUR WONDERFUL FATHER AND HIS LOVE FOR HIS FAMILY, HIS HOME STATE OF WISCONSIN, FISHING AND THE GREAT GAME OF BASEBALL. FOR THE REST OF YOU, REMEMBER TO KEEP A SENSE OF HUMOR AND FIND THE COURAGE TO KEEP HITTING THE CURVEBALLS LIFE MAY THROW YOU.

BOTTLES PRODUCED1800

PRODUCED & BOTTLED BY DUSTED VALLEY WALLA WALLA, WA

ALC./VOL.12.9%

750 ML CONTAINS SULFITES

DUSTEDVALLEY.COM

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CA CRV

WINEGROWER'S NOTES *The 2023 Curveball is a field blend of Malbec, Cabernet Franc, Merlot, Cabernet Sauvignon and Petit Verdot planted at our Sconni Block Estate Vineyard. Pétillant Naturel, or as the cool kids call it, Pét-Nat for short. It's the ultimate in Lo-Fi winemaking and is the oldest tradition of making bubbles called the Ancestral Method. Pétillant Naturel translates quite literally to "slightly bubbly" and "low intervention" making it a perfect candidate for natural winemaking. Actively fermenting wine is bottled and capped and left to finish fermenting in the bottle. Therefore all the Carbon Dioxide gas produced while finishing fermentation is captured in the finished wine along with a little sediment. This also adds to the charm of the individual bottles varying slightly in the amount of bubbles produced = unpredictable pleasure! Place in your refrigerator cap up, and chill before drinking.*

