



2022 Cracked Egg Viognier

The 2022 Viognier was fermented & aged in our 4-ton concrete egg! Roughly 420 gallons of specially built concrete, the concrete eggs are unique for fermenting & aging. Designed to allow for micro-oxygenation integration with the wine. This provides a smoother palate, and “minerality” to the vintage. Interaction with the tank is greater than stainless, and the Viognier shows all the positives with this modern approach.

2021 Cracked Egg Viognier

Vineyard & Vintage Notes

The 2022 Harvest brought in high-quality & balanced Viognier fruit. Very dry conditions with mild temperatures provided a perfect environment for the grapes to develop, with slightly lower yields.

We brought in the 2022 grapes around 23.5 Brix from the Karmere Vineyards, a neighboring vineyard, noteworthy for Viognier grapes. The block used for the 2022 Viognier is a younger vineyard and produces fruitful flavors.

The vines are on a two-wire trellis system, east/west directional with an average canopy. Vines are grown with Sustainable practices & pruned to low yields and thinned during the final ripening to improve quality

Quick Winery Fact!

Bella Grace is named after Michael & Charlie's grandmothers to honor & capture their spirit.



Michael (left) Charlie (Right)

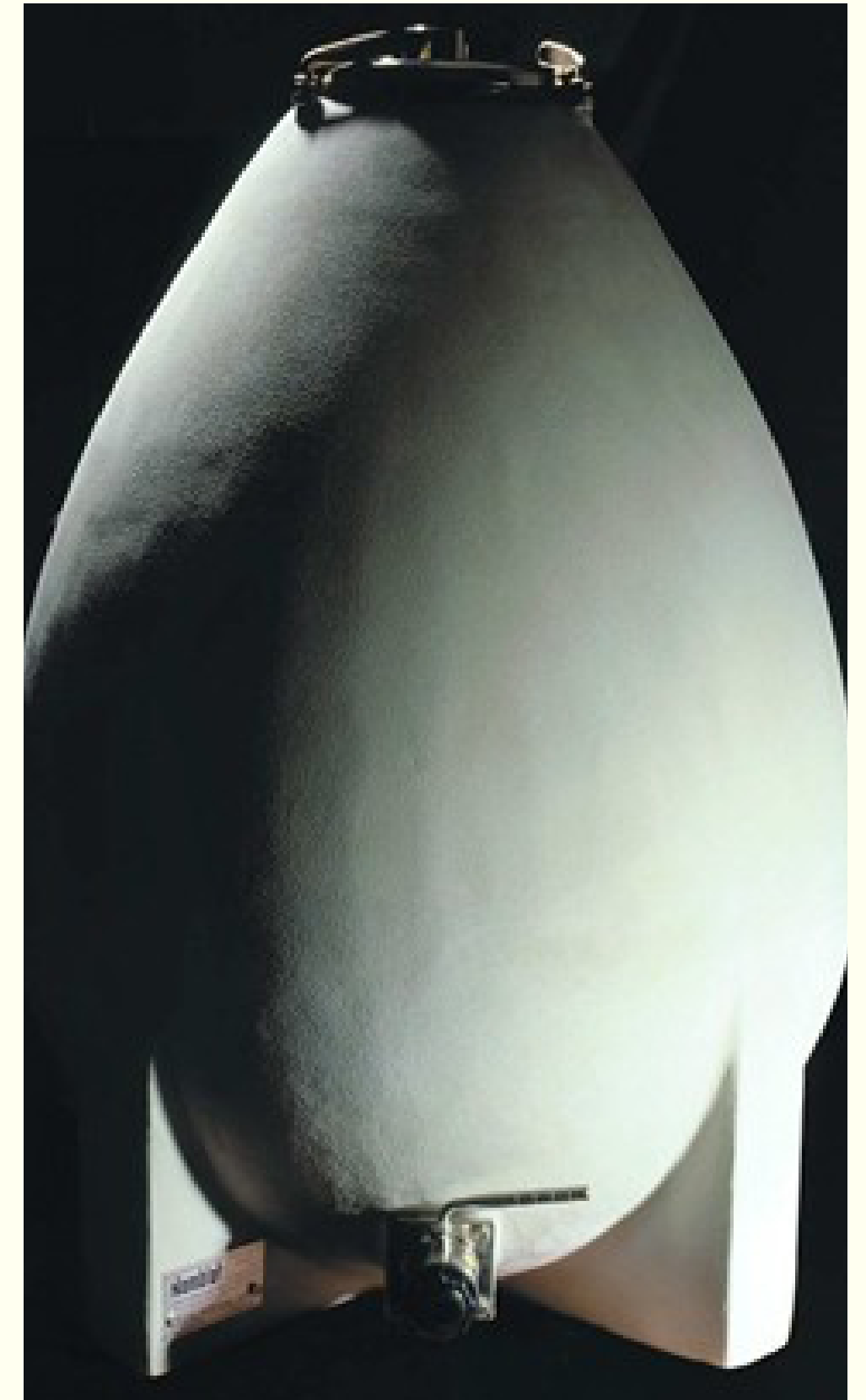
2021 Cracked Egg Viongier

Why "Cracked Egg"?

Well in 2020, the year we purchased the egg, we had it delivered on the back of a flatbed tractor-trailer. Weighing in at over 5,000lbs, we need a special forklift to off-load the egg and put it in its final resting place in the winery. Unfortunately, while Charlie Havill was using this new piece of equipment and off-loading the egg, he backed over uneven ground and **dropped the egg off the forks!** It luckily landed horizontally on the flatbed trailer instead of rolling all the way down the hill or shattering.

After inspection, we realized we missed near-disaster of the Humpty Dumpty style and scrambled to get the egg upright and safely into where it rests now. With only superficial cracks and dents, the concrete egg works as designed, but there remains very clear damage to this day. Thus the cracked-egg Viognier namesake got its name!!!

From the most stressful delivery to incredibly delicious and crisp white wine, this mishap will forever live on in the name and label design of the shelf of your homes or your local wine shop! With Charlie as the rooster and the machinery to represent the forklift, every bit of detail of this vintage and label tells the story. Crack open a bottle and enjoy!



Sustainability

Our Wine Cave



All of our red wines are aged inside our hillside cave at an elevation of 1646 feet. Our cave helps us utilize the benefits of energy efficiency, high humidity & year-round cool temperatures.

Solar Powered

Our Solar Panels provide 100% of the power needed at the Vineyard & Winery. This helps us meet our sustainability goals.





BELLA



GRACE