

DND - DO NOT DISTURB

Clarksburg “Cabana”



Winemaker
Jay Nunez

Wine region
Clarksburg, California

Story

Inspired by the relaxed vibe of boutique hotels in Palm Springs, Joshua Tree, Cambria, and the South of France, this project brings a sense of nostalgia and fresh memories. Each cuvée is named after something you'd find in a hotel—like Cabana (orange), Concierge (white), and Room Service (red). Do Not Disturb Wines: we let the vines do their thing, so you can do yours.

Vineyard

This Chenin Blanc comes from an organically farmed vineyard in the Clarksburg AVA. The loamy, silty, and clay soils, cooled by breezes from the San Francisco Bay, help the grapes ripen slowly, building depth and complexity while keeping the wine's signature bright acidity.

Vinification

Clusters were partially foot-tread, then left to chill on the skins for three weeks. Fermentation occurred naturally with indigenous yeasts at cool temperatures, moving slowly to preserve nuance. After pressing, the wine aged for 11 months in neutral French oak before bottling.

Tasting Notes

Amber color in the glass. The nose shows light tropical aromas with hints of stone fruits and citrus peels. The palate is bright and crisp, offering notes of salinity, citrus pith, and fresh pear.

Food Pairing

This wine is perfect with grilled shrimp, roasted chicken, butternut squash risotto, goat cheese tart, thai green curry, or with cheese like Brie, Comté or aged goat cheese.

QUICK FACTS

Variety

100% Chenin Blanc.

Aging

Neutral Burgundy Barrel - 11 months.

Farming

Organic Certified.

