

DND - DO NOT DISTURB

Clarksburg “Bungalow”



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 wine is a fresh, vibrant blend of Albariño from St. Helena, Picpoul from Lodi, and old vine Chenin Blanc from Clarksburg. All of the vineyards are family-owned and farmed organically, reflecting a focus on thoughtful, sustainable winemaking from vine to bottle.

Vinification

The wine undergoes 10 days of whole-cluster skin contact to build texture and structure, then is fermented on the skins and aged in a combination of stainless steel and neutral barrels to preserve freshness while adding complexity. It is made naturally, with nothing added aside from a small dose of sulfur.

Tasting Notes

Amber in the glass. The nose shows orange peel, citrus blossom, ripe peach, and chamomile with a light herbal lift. The palate is fresh and zesty with bright acidity, stone fruit, and citrus, framed by soft tannins and a clean, slightly savory finish.

Food Pairing

This wine is perfect with grilled fish or shrimp with citrus and herbs, Mediterranean mezze like hummus, babaganoush, olives, and spiced vegetables, or dishes with turmeric, cumin, and preserved lemon.

QUICK FACTS

Variety

Albariño, Picpoul & Chenin.

Aging

6 months Neutral Burgundy Barrel &
6 months Stainless Steel Tank.

Farming

Organic Certified.

