

BISTUE

C E L L A R S



BISTUE Cellars was born out of passion for exploring different wine regions and creating cool and remarkable wines. It all started in 2014 as a fun side project by winemaker Carolina Bistué and her family, but soon became a core part of the Bistué's Wine Bridge portfolio.

After earning her Masters in Viticulture and Enology at UC Davis, Carolina Bistué worked at La Perla del Priorat in D.O.Q. Priorat, Spain and at Paul Hobbs' Viña Cobos in Mendoza, Argentina as part of their winemaking teams. Carolina believes in minimal-intervention winemaking and that great wines start in the vineyard. The care of the vines should focus on allowing them to express their terroir.

We carefully select our vineyards based on the ideal location for each grape varietal and the style of wine that we want to achieve.

- Carolina Bistué, Winemaker -

Winemaking Notes: We harvest before sunrise on late September or Early October, depending on the maturity of the grapes and the climatic conditions of each year, obtaining well-ripened grapes with mature tannins and fantastic concentration of flavors. A good and clean harvest is the starting point for making great wines, so we sort of clusters in the field and at the winery, eliminating all non-desired components. We also use dry ice after destemming to prevent early fermentation. Once at the winery, the grapes are fermented in bins with multiple daily punch-downs. Our wines are aged in a combination of new and used 300l French oak barrels depending on each vintage and wine.

BISTUE Chardonnay

100% Russian River Valley Chardonnay. Burgundy clone 76. Whole cluster pressing. Fermented and aged for 12 months in Francoise Freres French oak barrels (20% new, 20% second-use, 60% neutral). Sur lie aging. Aromas of apple, peach and stone fruit with mild notes of almonds and oak.

BISTUE Tannat

100% Tannat. Aged 50% in 300l new American and French (50-50) oak barrels for 12 months and 50% stainless steel. Aromas of cherries and black berries with mild notes of dark chocolate and coffee.

BLACK BADGER

86% Syrah, 7% Grenache, 7% Mourvedre. Aged 30% in 300l French oak barrels for 12 months (15% in new, 15% second-use) and 70% stainless steel. Notes of raspberries and black berries and hints of dry leather and pencil shavings.

BLACKSWIFT

43% Syrah, 38% Grenache, 10% Mourvedre, 9% Cabernet Sauvignon. Aged in 300l French oak barrels for 12 months (20% in new, 30% second-use and 50% neutral). Aromas and flavors of mature cherries, raspberries and hints of dark minerals.

