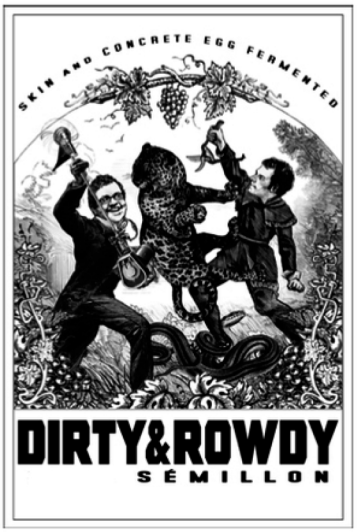
Jenny & François Selections
jennyandfrancois.com
info@jennyandfrancois.com
646-775-6400

Dirty & Rowdy, Yountville Sémillon

Producer	Dirty & Rowdy
Vendor	Jenny & François Selections
Category	Wine - Still - White
Grape variety	Sémillon
Region	California, United States
Subregion	Napa County
Appellation	Yountville
Feature	Organic



Distributor's notes

Elevation: <400 feet

Two suggestions (“rules” sounds too harsh) for our Semillon:

1. Do not serve the Semillon ice-cold / straight from the ‘fridge (cool, is ok. Cellar temp is “wayyy ok”).

2. A 1-2 hour decant is ideal. If unable to do so- even 15 minutes of air makes a significant difference.
Atomized river stones, fennel bulb, basil lemonade, and Belgian sour aromatics- lightweight, with a broad palate filled with sweet & sour citrus and cool rock. Though savage in appearance, there is a line of focus that runs from snout to tail, stone to stars… It is as if Copernicus himself was raised by wolves!! This Semillon is a wine for those who stare into the depth of the universe and say “ohhhh yeah” vs “ohhhh no.” 75% of this wine was fermented on its skins for 16 days. 25% of the wine was direct to press fermented in a concrete egg tank (no skin contact).

Vinification Method: 80% of the fruit was fermented on its skins in an open top tank through primary fermentation (about 2wks) and pressed off into old oak barrels. The other 20% of the fruit was pressed off immediately upon arrival to the winery into a concrete egg shaped tank where it fermented and rested until being blended with the skin fermented lot before bottling. Native fermentation. Unfined & unfiltered. Minimal effective sulfites.

Elevage: Two barrels (100% neutral French oak) and one 160 gallon concrete egg (racked into 3 neutral French oak barrels post fermentation)

About the producer

The Dirty (Hardy & Kate) and Rowdy (Matt & Amy) families got together for a simple purpose; make honest wines that we want to drink.

There's a long story about Dirty and Rowdy involving blogs, videos, dream jobs, Atlanta, late nights spent cooking spicy fried chicken in an old cast iron skillet, and a sincere love of real wine and real food.

After years of fried chicken it was only logical that we would start a band...or better yet, a winery. In 2010 we began making wine—these are wines with knees, elbows, and open hearts