

# WAVY WINES

**Year Founded: 2019**

**Region: Los Angeles, California**

**Founder: Jude Zasadzki & Eliot Kessel**

**Known for: Natural, Organic easy summer wines!**

**-Natural, Biodynamic, Organic-**

Wavy Wines started as a friendly conversation between Eliot Kessel and Jude Zasadzki while celebrating Eliot's daughter's birthday in 2019. We were drinking natural wines from all over the world trying to fathom how we could start a project that begins to resemble these styles of 'Vin de Soif'. Easy summer wines was top priority. After many conversations about where we should start,

we came across an affordable source of Pinot Gris from an organic vineyard in Chico, California. It was pretty set in stone we were going to make a skin contact/ramato style of wine. Coupled with a little bit of Chardonnay from Scribe Estate Vineyard we were in business. With finances being tight we decided to take a chance on making a Piquette from the same grapes. The process to which we got there really marked a pivotal moment in Wavy. We will always recycle our grapes, and that will always change with whatever we source for that year.



## **2021 'NRG' Pet-Nat**

80% Palomino, 20% Chardonnay

By word of mouth through friends and acquaintances we were tipped off to two very unique Palomino sites. One in Fresno of all places, Marian Farms, whom we were introduced to by Raj Parr. Marian Farms turned out to be the first Biodynamic Certified farm in the US that dates back to the early 1900s and was taken over by daughter and third-generation farmer, and grape grower, Gena Nonini. Gena converted Marian Farms over to biodynamics when she took over the land in the early 90s and since has become an outspoken steward and educator for biodynamics in the region. We are beyond grateful to work with the fruit that came from this property: Palomino that was planted in the 90s that produced expressive and concentrated flavors. The second site we were introduced to by a friend and fellow winemaker Randi Feldman. Randi was very much immersed in the happenings in Sonoma County in regards to anything under vine at the time and he was passed on the responsibility to broker some old head-trained vines that were planted in the late 1800s on a residential property that was in escrow on the outskirts of Sonoma. We harvested these two Palomino blocks and let them sit on the skins for 1 day with beautifully farmed Chardonnay from Mendocino County. A salty, mineral driven pet-nat with a touch of Bartlett pear. **Biodynamic & Organic!**



## California Wine Cooler 2023

A blend of hand harvested Sauvignon Blanc, Chardonnay, Muscat, and Sangiovese. Once primary fermentations were almost complete, tanks were drained of their free run and pomace was rehydrated with water. After 2 days, wine was drained and skins were lightly pressed. Wine was racked and still-sweet fermenting Chardonnay juice was added before bottling in October 2023. Fermentation finished in bottle. Native fermentation, 10ppm SO2 added.

A crushable almost fizzy wine-like beverage that you can literally chug and not feel bad about. This blend of Pinot Gris and Chardonnay pomace is pleasingly orange and is surprisingly juicy and dense for a piquette, with bright pineapple, mango and citrus notes. Serious tropical and Mai Tai vibes here, and dare we say it would even make a dope mixer? **Organic!**



## LS Gris 2022

70% Pinot Gris, 30% Chardonnay

Pinot Gris was harvested from Evina Vineyards in Contra Costa and Chardonnay was harvested from Mason Vineyards in the Redwood Valley, Mendocino. Pinot Gris was left with the whole cluster and macerated for 9 days and the Chardonnay was de-stemmed and saw 10 days of maceration. Free-run juice was drained from tanks and after fermentation was complete both ferments were blended and harmonized in stainless steel until bottling. Rich nectarine and soft peach fruit cover the palate up front. The stone fruit becomes juicy before light tannins, in the form of peach skin, dry the taste buds. Ripe strawberries come out at the end. **Organic!**



## Super Californian

60% Sangiovese, 20% Zinfandel, 20% Petite Sirah

All fruit was gleaned from Vista Luna Vineyards in Lodi. Sangiovese and Zinfandel were co-fermented. Whole cluster Sangiovese with a pour-over of direct press Zinfandel for 10 days. Petite Sirah was direct press and fermented separately. After both ferments were complete the juice was blended and harmonized in stainless steel until bottling. A chillable red with rich notes of plums and black cherries coat the palate up front. The cherry fruit becomes a little candied before light notes of stems/vegetal come out to cut through the fruit. The dry finish leaves your taste buds asking for more.

**Certified Organic!**