

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.



2021/2022 'NRG' Pet-Nat

Wilson Vineyard - Chenin Blanc

Luchsinger Vineyard - Muscat

Mason Vineyard - Chardonnay

Grapes were hand harvested and macerated for 2 days on their skins before being pressed and fermented in stainless steel tanks. Wine was racked and still-fermenting Chardonnay juice was added before bottling in October 2022. Fermentation finished in-bottle. NRG embodies the zesty acidity and minerality of Chenin, with a playful twist of Muscat to keep things lively. A salty, mineral driven pet-nat with a touch of Bartlett pear. **Biodynamic & Organic!**



2023 California Wine Cooler

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!**



2022 LS Gris

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!**



2023 Super Californian

Cherry Road Vineyard - Sangiovese

Vista Luna Vineyard - Zinfandel

Jae Leone - Merlot

50% whole-cluster Sangiovese and direct pressed Merlot were fermented together in an open top stainless-steel tank. After 17 days on the skins, wine was drained of its free run and pomace was rehydrated with water to make piquette. Direct press Zinfandel fermented separately in a closed-top stainless-steel tank and blended with Sangiovese/Merlot once fermentations were complete. Wine was aged in stainless steel until bottling in January 2024. Native fermentation, 5ppm SO2 added. 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!**