



## 2015 PÉTILLANT NATUREL PINOT NOIR

### *VINTAGE NOTES*

THE 2015 GROWING SEASON WAS THE WARMEST, DRIEST YEAR ON RECORD IN THE RECENT HISTORY OF THE WILLAMETTE VALLEY. WE WERE THANKFUL FOR OUR STRONG WINDS FROM THE VAN DUZER CORRIDOR, WHICH BRING A NICE COOLING EFFECT IN THE HEAT OF THE AFTERNOON. AFTER AN EARLY BUD-BREAK IN MID-APRIL, THE CANOPY GREW RAPIDLY OVER THE NEXT COUPLE OF MONTHS DUE TO DRY SOILS AND WARM TEMPERATURES. DESPITE THE WARMER SEASON, THE 2015 FRUIT RETAINED A BRIGHT NATURAL ACIDITY, OFFERING FOCUS AND VIBRANCY TO EACH OF THE WINES.

### *PRODUCTION NOTES*

PÉTILLANT NATUREL IS A METHOD OF PRODUCING SPARKLING WINE, ALSO REFERRED TO AS “METHODE ANCESTRALE”, WHERE THE CARBONATION OCCURS FROM BOTTLING THE WINE DURING THE PRIMARY, ALCOHOLIC FERMENTATION — IN ORDER TO CAPTURE THE CARBON DIOXIDE THAT IS BEING NATURALLY RELEASED. THIS SPARKLING ROSÉ WAS MADE FROM ALL ESTATE-GROWN, DEMETER CERTIFIED BIODYNAMIC® PINOT NOIR GRAPES. THE FRUIT WAS PICKED RELATIVELY EARLY, AT LOWER SUGARS AND HIGHER ACIDITY, FOR A FRESH AND JUICY EXPRESSION FROM OUR SITE. AFTER A FEW DAYS OF SKIN CONTACT, THE GRAPES WERE PRESSED AND FERMENTED IN A STAINLESS STEEL TANK BEFORE IT WAS BOTTLED AT THE TAIL END OF ITS PRIMARY FERMENTATION IN DECEMBER, 2015. BOTTLED UNFILTERED AND CONTAINS LEES — POUR OFF SLOWLY OR INVERT TO EVENLY DISTRIBUTE.

**PRODUCTION:** 350 CASES PRODUCED

**ALCOHOL:** 13.2%

**pH:** 3.4

**TA:** 6.5 g/L