



PÉTILLANT NATUREL  
MELON  
WILLAMETTE VALLEY

## 2016 PÉTILLANT NATUREL MELON

### *VINTAGE NOTES*

MUCH LIKE 2014 & 2015, 2016 WAS ANOTHER EARLY YEAR HERE IN THE WILLAMETTE VALLEY. WITH A BUDBREAK IN EARLY APRIL AND A WARM SPRING, THE GROWING SEASON KICKED OFF AND THE CANOPY GREW RAPIDLY OVER THE NEXT COUPLE OF MONTHS DUE TO DRY SOILS AND WARM TEMPERATURES. WE ARE ALWAYS THANKFUL FOR OUR STRONG WINDS FROM THE VAN DUZER CORRIDOR, WHICH BRING A NICE COOLING EFFECT IN THE HEAT OF THE AFTERNOON. DESPITE THE WARMER SEASON, THE 2016 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 WINE WAS MADE FROM ALL ESTATE-GROWN, DEMETER CERTIFIED BIODYNAMIC® MELON DE BOURGOGNE GRAPES. WE GRAFTED THIS LOIRE VARIETY INTO THE VINEYARD IN 2011, BUT IT WASN'T UNTIL 2016 THAT WE TOOK THE OPPORTUNITY TO EXPERIMENT WITH THE MELON GRAPES USING THE SAME TECHNIQUES APPLIED TO OUR ORIGINAL PÉT-NAT OF PINOT NOIR. WE PICKED THE MELON IN LATE SEPTEMBER. THE GRAPES WERE DESTEMMED AND CRUSHED, THEN LEFT FOR 24 HOURS OF SKIN CONTACT BEFORE PRESSING. AFTER PRESSING, THE JUICE WAS FERMENTED IN BARREL BEFORE IT WAS BOTTLED AT THE TAIL END OF ITS PRIMARY FERMENTATION ON NOVEMBER 2, 2016.

**PRODUCTION:** 38 CASES PRODUCED

**ALCOHOL:** 12.4%

**pH:** 3.5

**TA:** 6.0 G/L