



PÉTILLANT NATUREL
PINOT NOIR
WILLAMETTE VALLEY

2018 PÉTILLANT NATUREL PINOT NOIR

VINTAGE NOTES

2018 WAS THE FOURTH WARMEST YEAR ON RECORD FOR THE PLANET AND THE 8TH WARMEST YEAR IN OREGON HISTORY. WE HAD DRY YEAR OVERALL FOR THE WESTERN U.S. RAIN-WISE, WITH AN UNUSUALLY DRY MAY & JUNE PROVIDING BEAUTIFUL WEATHER FOR FLOWERING AND A SOLID FRUIT SET. WHILE 2018 WAS A WARMER THAN AVERAGE VINTAGE, TEMPERATURES STAYED IN THE LOW TO MID 90s WITH MINIMAL HEAT SPIKES, MAKING FOR A BALANCED YEAR WITH LESS WIDESPREAD HEAT STRESS THAN WE'D SEEN IN PREVIOUS VINTAGES. WITH MODERATELY WARM DAYS OCCUR ALONG WITH COOL NIGHTS, VINES CAN REST IN THE EVENING AND CONCENTRATE EFFORTS ON DEVELOPING MORE FRUIT COMPLEXITY AND FLAVORS. LOW RAINFALL DURING LATE SEPTEMBER AND INTO OCTOBER ALLOWED US TO EASILY MANAGE HARVEST, PICKING GRAPES AT THE *PERFECT* MOMENT INSTEAD OF DODGING RAIN OR HAVING TO PULL FRUIT EARLY. HARVEST WAS SLOW AND STEADY, RESULTING IN TRULY DIALED IN FRUIT COMPOSITION WITH SUGAR LEVELS, ACIDITY, AND PH NICELY BALANCED.

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. WE FARM BLOCK 3, A SMALL NORTHWEST FACING SECTION OF THE VINEYARD PLANTED TO CLONE 667, SPECIFICALLY FOR THIS WINE. WE STRIVE TO ACHIEVE RIPE FRUIT FLAVORS AND HIGHER ACIDITY, FOR A FRESH AND JUICY EXPRESSION OF PINOT NOIR. AFTER 24 HOURS 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. BOTTLED UNFILTERED AND CONTAINS LEES — POUR OFF SLOWLY OR INVERT TO EVENLY DISTRIBUTE.

PRODUCTION: 478 CASES PRODUCED

ALCOHOL: 13.1%

PH: 3.31

TA: 6.3 g/L