



2019 PÉTILLANT NATUREL MELON

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.

PRODUCTION NOTES:

EACH VINTAGE WE BUILD A GREATER UNDERSTANDING OF THE IDIOSYNCRASIES OF EACH WINE WE PRODUCE FROM EACH VARIETY WE FARM. IN 2019, WE DECIDED TO RELEASE THIS WITH WITHOUT DISGORGEMENT, MUCH LIKE WE DO WITH OUR PÉT-NAT OF PINOT NOIR. THE RESULTING WINE IS UNBRIDLED YET SOFT, AN APOLOGETICALLY EXPRESSIVE PÉT-NAT TO SAY THE LEAST. AFTER A 36 HOUR MACERATION ON THE SKINS, EXTRACTING PHENOLICS AND GOLDEN GIFTS FROM THE RIPE SKIN, WE SLOWLY FERMENTED THE JUICE IN TANK, BOTTLING BY HAND UNFILTERED, UNFINED, AND WITHOUT SULFITES.

THE WINE IS EVOCATIVE OF THE SWEET AND LUSCIOUS QUALITIES OF MANDARIN AND CLEMENTINE. YEASTY AROMATICS GIVE WAY TO NOTES OF CITRUS, NOT UNLIKE YOUR FAVORITE MIMOSA. THE LEES RETAINED IN BOTTLE EMPHASIZE THE SLIGHTLY TART BACKBONE OF THIS WINE AND PROVIDE A SLIGHT KISS OF PROVOCATIVE BITTERNESS. IT IS ONE OF THE MOST DETAILED PÉT-NAT'S OF MELON WE COULD HAVE IMAGINED.

PRODUCTION: 92 CASES PRODUCED

ALCOHOL: 11.0%

pH: 3.43

TA: 6.6 g/L