



2019 PÉTILLANT NATUREL PINOT NOIR

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.

WE PICK HALF THE BLOCK AND DESTEM THE FRUIT, THEN COMBINE IT WITH THE SECOND HALF OF THE BLOCK PICKED THE FOLLOWING DAY 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: 401 CASES PRODUCED

ALCOHOL: 13.6%

PH: 3.4

TA: 6.0 G/L