



2016 Lily's Pet Nat

Sparkling Chardonnay

Anderson Valley

Pet Nat, short for pétillant naturel, can be made from any grape variety (ours is Chardonnay) and is a simpler and ancient way to make sparkling wine. In its purest form (as ours is) the ingredients are limited to grapes (no Sulphur added). After spontaneous fermentation begins, but before it is complete, the wine is bottled where fermentation continues creating delicious bubbles. We made our first Lily's in 2011 and six years later it remains our go to wine for brunch, lunch, picnics and beach days. It is a sipper made for al fresco dining, preferably with your shoes off.

Appellation: Anderson Valley

Vineyard: Conzleman

Varietal: Chardonnay

Clone: Wente

Age: Planted 1981

Elevation: 250 ft.

Soil: Ornbaun-Zeni loam w/
clay base

Harvested: August 31

Pressed: August 31

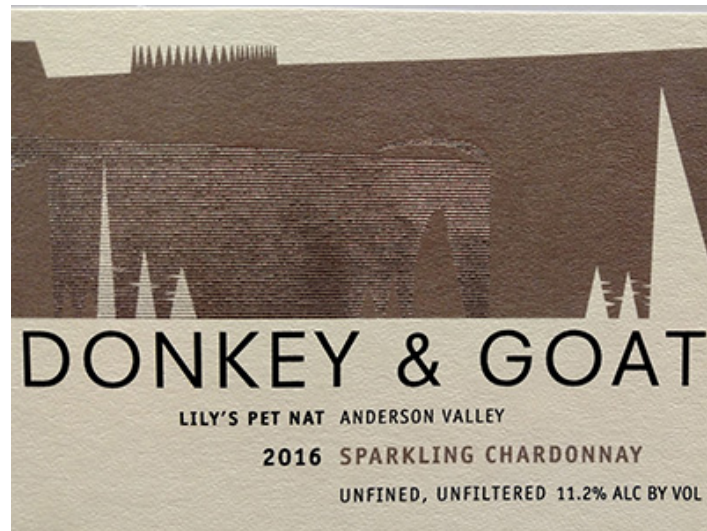
Fermentations: Wild yeasts &
bacteria in stainless

Barrel aging: n/a

Bottled: Sept. 10, 2016

Production: 350 cases

Release date: April 2017



Tasting Note:

An aromatic explosion of orchard fruit and floral notes immediately grabs attention. With air more earthy notes, bright citrus fruit and a touch of spiciness develop. This wine is extremely gulpable, with silky texture and a touch of sweetness that is nicely supported by a backbone of acidity.