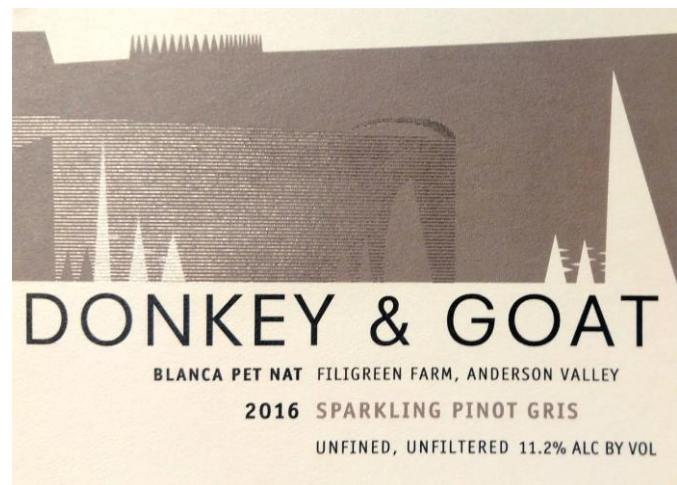




2016 Blanca Pet Nat
Sparkling Chardonnay
Filigreen Farm
Anderson Valley

In 2016 we made our Pinot Gris three ways: Ramato, Blanca and sparkling (Pet Nat). Here we have the Blanca Pet Nat. The grapes from this bio-dynamic vineyard were foot stomped upon arrival at the winery and left to soak for 5 hours before pressing directly into bottle to finish fermentation. The Pinot Gris fermented in bottle for 10 months before disgorging.

Appellation: Anderson Valley
Vineyard: Filigreen Farm (biodynamic)
Varietal: Pinot Gris
Clone: Clone 4 & 152 on 5BB
Age: Planted 2001
Elevation: 400 feet
Soil: Alluvial with gravel & clay loam
Yield: 2.5 - 3 tons/acre
Harvested: August 29, 2016
Pressed: August 30, 2016
Fermentations: Wild yeasts & bacteria in stainless
Blend: 100% Pinot Gris
Maceration: 5 hours
Barrel aging: n/a
Bottled: Unfiltered on Aug 30, 2016
Production: 46 cases
Release date: Fall 2017



Tasting Note:

This wine is an epic journey of fruitiness with the crisp sweetness of a pink lady apple, the subtle smoothness of lemon crème and vanilla bean, and a wild factor of tropical mango. Aromatics are their own entity entirely....wet stone, cardamom, grapefruit zest.