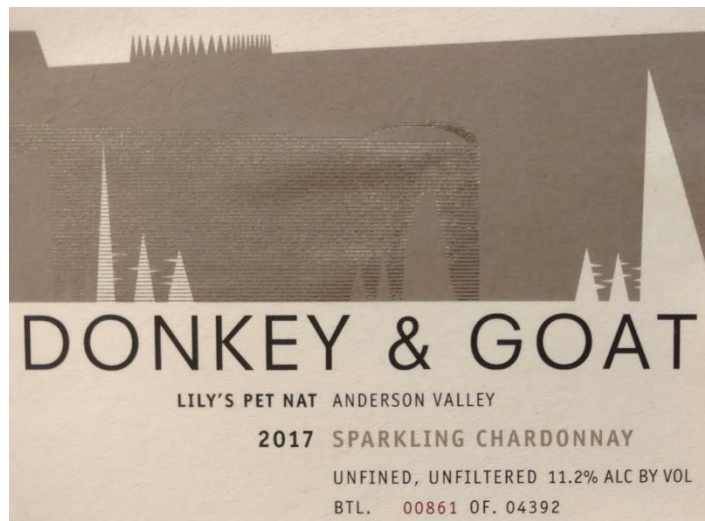




2017 Lily's Pet Nat
Sparkling Chardonnay
Anderson Valley

Pet Nat, short for pétillant naturel, can be made from any grape variety (this one is Chardonnay, but we make a few others as well) and is a simpler and ancient way to make sparkling wine. In its purest form, as ours is, the ingredients are limited to grapes. With 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. This wine will please many palates and is 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: Sept 10, 2017
Pressed: Sept 10, 2017
Fermentations: Wild yeasts & bacteria
in stainless Barrel aging: n/a
Bottled: Sept 18, 2017
Disgorged: March 2018
Production: 360 cases
Release date: Summer 2018



Tasting Note:

BE WARNED: This wine is extremely gulpable. Luscious and sweet aromatics of apple and ripe pear with a background of vanilla and straw. Silky bubbles provide a unique texture as only Pet Nat can, and a touch of sweet richness, make this citrusey, melon-driven sparkler easy to love.