



2017 Sparkling Clairette

Pet Nat

Barsotti Vineyard

El Dorado

Pet Nat, short for pétillant naturel, can be made from any grape variety (this one is Clairette) and is a simpler and ancient way to make sparkling wine. In its purest form (as ours is) the ingredients are limited to grapes. After spontaneous fermentation begins, but before it is complete, the wine is bottled where fermentation continues creating delicious bubbles.

Appellation: El Dorado

Vineyard: Barsotti

Varietal: Clairette

Age: Planted 2011

Elevation: 2800 ft.

Soil: Musick sandy loam

Harvested: Sept. 20, 2017

Pressed: Sept. 20, 2017

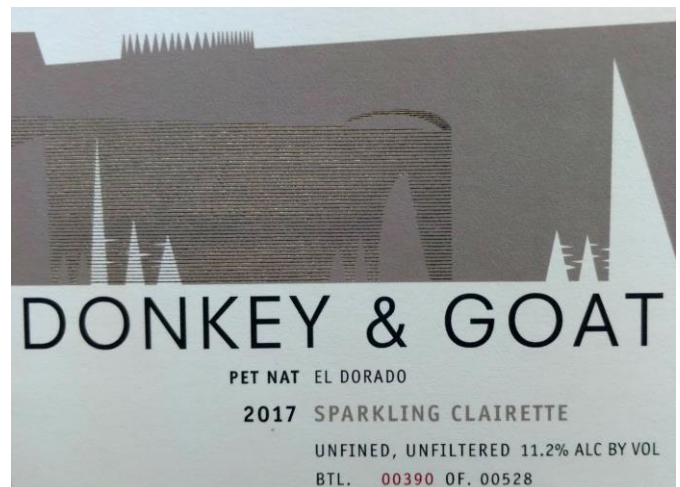
Fermentations: Wild yeasts & bacteria in glass bottle

Bottled: Unfiltered on Sept 29, 2017

Disgorged: April 2018

Production: 46 cases

Release date: Fall 2018



Tasting Note:

It's always a little extra work to figure out the aromatics of a Pet Nat wine. Something about the fresh bubbles popping inside the glass, quickly adapts what aromas your mind initially recognizes. Our minds settle on bright lemon upfront and an almond nuttiness in the background. The movement between the flavors on your tongue is equally transformative with a touch of sweet, sour, and savory constantly evolving as you move through the glass. The wine shows a playful combination of almond oil, hazelnut, Asian pear and sweet lemon glaze.