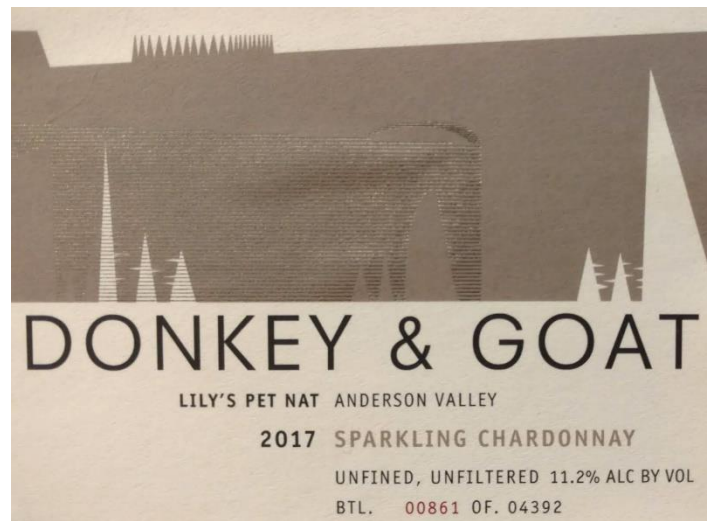




2018 Lily's Pet Nat
Sparkling Chardonnay
Anderson Valley

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 seven 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: September 24, 2018
Pressed: September 24, 2018
Fermentations: Wild yeasts & bacteria
in stainless
Barrel aging: n/a
Bottled: October 7, 2018
Disgorged: April 22, 2019
Production: 419 cases
Release date: Summer 2019



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 citrusy, melon-driven sparkler easy to love.