



2018 Sparkling *Ramato* Pinot Gris

Pet Nat

Filigreen Farm

Anderson Valley

We have made a *Ramato* (skin contact) Pinot Gris from the magnificent, certified biodynamic, Filigreen Farm since 2014. Our 2018 was celebrated in the press, designated the the Best Pinot Gris of 2019 and a became a Top 100 wine from *Wine & Spirits Magazine!* But this is our sparkling *Ramato Pet Nat* which hasn't been made since 2015. Like all of our *Pet Nats*, this is a zero-zero wine where we bottle before our spontaneous fermentation completes so it continues in the bottle, making those delicate and delicious bubbles.

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

Harvested: September 17, 2018

Crushed: September 18, 2018

Pressed: September 24, 2018

Fermentations: Wild yeasts & bacteria
in stainless and glass bottle

Bottled: September 2018

Disgorged: May 2019

Production: 55 cases

Release date: Winter 2019



Tasting Note:

If Pet Nat can be refreshing and hardy, it might just look like this Sparkling Ramato. Allowing the skins to soak during fermentation has built this wine's sturdy structure. You can satisfy your late Autumnal cravings by enjoying its notes of late-harvest honeycrisp apples and pears. But if you've got an attentive nose, you'll find that the aromatics hint at the promise of spring blossoms and wild strawberries to come. In the meantime, enjoy a bottle with your favorite pork roast or pumpkin curry recipes.