



2020 Ramato Pet Nat

Sparkling Pinot Gris

Filigreen Farm

Anderson Valley

Each year we make a few limited production sparkling wines and we tend to mix it up to allow our creativity to flow and not turn Donkey & Goat into a Pet Nat winery (while it would be delicious the labor would break us as the sparkling wines are incredibly labor intensive). Ramato Pet Nat is a lip-smacking delicious, savory sparkling wine made from Pinot Gris grown at the magnificent, certified biodynamic Filigreen Farm. Tracey started making her “regular” Ramato Pinot Gris in 2014 (regular means no bubbles) and the first vintage of Ramato Pet Nat was 2015. Here at the winery we are all in favor of Ramato being promoted to an annual production. What do you think?!

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 3 & 5, 2020

Crushed: September 4 & 6, 2020

Pressed: September 8 & 9, 2020

Fermentations: Wild yeasts & bacteria in stainless and glass bottle

Bottled: September 2020

Disgorged: July 2021

Production: 90 cases made

Release date: Fall 2021

Tasting Note:

This Sparkling Ramato is simultaneously flirtatious and complex, refreshing and hardy – and that’s why we love it. Allowing the skins to soak during fermentation has built this wine’s sturdy structure. Red raspberries mix with the pithiness of rhubarb and herbs to create its unique appeal. Bone dry with fresh acidity, it is perfect as an aperitif or digestif, the bitters awakening the taste buds to enhance flavor and appetite. Or enjoy with your favorite pork roast or pumpkin curry recipes. It is also wonderful in a unique craft cocktail – design your own and leave your friends wondering what the secret ingredient is!

