



## 2021 PET NAT

### Sparkling Gruner Veltliner (50%) + Chardonnay (50%)

#### California\*

Each vintage we allow ourselves at least two sparkling wines that are pure fun. We rotate and explore to ensure we do not make too many Pet Nat wines (those familiar with the challenge of bottling during harvest can appreciate why that is important!). In 2021 we were lucky to find an opportunity to make Gruner Veltliner for the first time and decided to split the lot into several wines, one being a NEW Pet Nat with a healthy dose of our pure acid Conzleman Chardonnay (Lily's Pet Nat).

Appellation: Monterrey + Anderson Valley  
= CALIFORNIA

Vineyards: Rava Jack Black & Conzleman

Varietals: Gruner Veltliner & Chardonnay

Harvested: September 16, 2021

Pressed: September 16, 2021

Fermentation: Wild yeasts & bacteria in  
stainless & glass bottle

Bottled: September 20, 2021

Disgorged: February 7 & 8 2022

Production: 147 cs

Release date: Spring 2022



#### Tasting Note:

*This Sparkling Gruner & Chardonnay blends together some of the most unique and quintessential characteristics of each varietal, and the outcome is something more enticing than the sum of its parts, distinctly original yet gently familiar. Golden honeycomb and luscious ripe fruit swirl and curve, punctuated by notes of citrus, white pepper and wasabi spice. The effect is completed with a pithy twist of grapefruit rind on the finish. Spring is here! Enjoy this wine al fresco among the flowers, with pancetta deviled eggs, grilled scallops or picnic potato salad.*



*\*Beginning with the 2020 vintage Donkey & Goat will produce many delicious wines under the broader Appellation of Origin designation for the state of California as opposed to the narrower federally recognized regions called American Viticultural Areas (AVAs) such as Napa or Sonoma Coast. Traditionally wines with the broader political boundary designation (County, State) are perceived to be of lesser quality. However, we challenge that construct and firmly believe that just as [Vin de France](#) has become synonymous with winemaking creativity & freedom, so should [California Appellation of Origin](#). For us, the freedom to blend whatever we wish from our expansive array of vineyards and varietals to create the most delicious and inspiring wine possible is paramount to thriving under a changing climate—driving mega wildfire events that now jump granite peaks. Yet, we will persevere, and our wines will be delicious and not dictated by dated rules established by regulatory bureaucrats years ago.*