

D O N K E Y & G O A T

2013 *Lily's Cuvée*,

Sparkling Anderson Valley Chardonnay

Our 3rd year making bubbles, our *Petillant Naturel* (Pet Nat) is made from (mostly) organic Chardonnay grapes. We do not add sugar, yeast or anything else. We whole cluster press our hand harvested grapes to tank. Fermentation begins spontaneously and continues until near dry when we bottle under crown cap. Months later we disgorge to remove the heavy yeast sediment and reduce the pressure. The result is a delightful, too easy to drink, sparkling Chardonnay with a touch of sweetness. Spring in a bottle!

Appellation: Anderson Valley

Vineyard: Cozleman

Varietal: Chardonnay

Clone: Wente

Age: 33 years

Elevation: 250 feet

Soil: Alluvial loam w/ clay base

Yield: 1.5-2 tons/acre

Harvested: September 22, 2013

Pressed: September 23, 2013

Blend: 90% Chardonnay, 10% Roussanne

Fermentation: Stainless steel

Bottled: Unfiltered on October 4th, 2013

Production: 193 cases

Release date: Spring 2014