

D O N K E Y & G O A T

2014 *Lily's Cuvée*,

Sparkling Anderson Valley Chardonnay

Our 5th 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 by hand to remove most of the heavy yeast sediment and reduce the pressure. The result is a delightful, too easy to drink, very much alive, sparkling Chardonnay with a touch of sweetness. Drink early for a touch of sweetness, hold onto it for more bubbles.

Appellation: Anderson Valley

Vineyard: Cozleman

Varietal: Chardonnay

Clone: Wente

Age: 33 years

Elevation: 250 feet

Soil: Ornbaun-Zeni loam w/ clay base

Yield: 1.5-2 tons/acre

Harvested: September 9, 2014

Pressed: September 9, 2014

Blend: 90% Chardonnay, 10% Roussanne

Fermentation: Spontaneous in stainless steel & bottle

Bottled: Unfiltered on September 26th, 2014

Production: 225 cases

Release date: Spring 2015

Spring captured in a bottle!