



2015 Lily's Pet Nat, Sparkling Chardonnay, Anderson Valley

Pet Nat, short for pétillant naturel, can be made from any grape variety (ours is Chardonnay) and is a simpler and ancient way to make sparkling wine. In its purest form (as ours is) the ingredients are limited to grapes. After spontaneous fermentation begins, but before it is complete, the wine is bottled where fermentation continues creating delicious bubbles. We made our first Lily's in 2011 and five years later it remains our go to wine for brunch, lunch, picnics and beach days. It is a sipper made for al fresco dining, preferably with your shoes off.

Appellation: Anderson Valley

Vineyard: Cozleman

Varietal: Chardonnay

Clone: Wente

Age: 35 years

Elevation: 250 feet

Soil: Ornbaun-Zeni loam w/ clay base

Yield: 1.5-2 tons/acre

Harvested: September 4, 2015

Pressed: September 4, 2015

Blend: 92% Chardonnay, 8% Roussanne

Fermentation: Spontaneous in stainless steel & bottle

Bottled: Unfiltered on September 12, 2015

Production: 249 cases

Release date: Spring 2016

An aromatic explosion of orchard fruit and floral notes immediately grabs attention. With air more earthy notes, bright citrus fruit and a touch of spiciness develop. This wine is extremely gulpable, with silky texture and a touch of sweetness that is nicely supported by a backbone of acidity.