



PÉTILLANT NATUREL 2020 YAKIMA VALLEY

BLEND
100% Chardonnay

CLONES
809

APPELLATION
Yakima Valley

VINEYARD
Olsen Vineyard
Picked at 21.3 brix. First pick of
the year (9/4/20).

WINE ANALYSIS
12.5% Alcohol

TECHNIQUES
Natural winemaking at its finest
with no additives. Gently whole
cluster pressed. 100% hand bottled
and capped. Bottle aged 6 months
upon release.

PRODUCTION
468 Bottles

RETAIL PRICE
\$36

WINEGROWER'S NOTES *Pétillant Naturel, or as the cool kids call it, Pét-Nat for short. It's the ultimate in Lo-Fi winemaking and is the oldest tradition of making bubbles called the Ancestral Method. Pétillant Naturel translates quite literally to "slightly bubbly" and "low intervention" making it a perfect candidate for natural winemaking. It can be made from any grape, but we chose our favorite Chardonnay from Olsen Vineyard. Actively fermenting wine is bottled and capped and left to finish fermenting in the bottle. Therefore all the Carbon Dioxide gas produced while finishing fermentation is captured in the finished wine along with a little sediment. This also adds to the charm of the individual bottles varying slightly in the amount of bubbles produced = unpredictable pleasure! Place in your refrigerator cap up, and chill before drinking.*

