



# PÉTILLANT NATUREL 2021 YAKIMA VALLEY

#### BLEND

100% Chardonnay

#### CLONES

Chardonnay Musque Clone 809

### APPELLATION

Yakima Valley

## VINEYARD

Olsen Vineyard

## Wine Analysis

12.9% 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

1,200 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.



