



PÉTILLANT NATUREL 2022

OLSEN VINEYARD - YAKIMA VALLEY

BLEND

50% Chardonnay,
50% Sauvignon Blanc
(2 clones of each; co-fermented)

APPELLATION

Yakima Valley

VINEYARD

Olsen Vineyard

WINE ANALYSIS

13.4% Alcohol

PRODUCTION

1,200 Bottles

TECHNIQUES

Natural winemaking at its finest with no additives. Gently whole cluster pressed. Fermented in Stainless Steel Tank, Neutral French Oak and Stainless Steel Barrel.

100% hand bottled and capped.
Bottle aged 6 months upon release.

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 Chardonnay and Sauvignon Blanc 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.*

