

Amber Pet'Nat 2021

Tangerine and cantaloupe on the nose with honeydew, ginger, grapefruit, and clementine peel. The palate is buttery, caramelized brown sugar (but not sweet), apple pie and tangerine rind with a creamy mousse.

Cases produced: 99 Harvested: 27th September 2021

Varietal: 100% Pinot Gris

Brix: 19.1 Yield: 2.5 metric tonnes per acre

Fruit: ripe and clean at 15°C



Vineyard: Redfoot Vineyard, Lincoln Lakeshore, Ontario, Canada.
Organically farmed with permanent cover crops.

Climate: Maritime climate within a continental location.

Soils: Rich red clay. Age of vines: 21 years

Training: two arm vertical shoot positioning

Irrigation: dry farming

Growing season: 2021 was a wild and unpredictable growing season. The challenges were mostly heat and drought in summer, followed by rain and humidity in the fall. A modified approach of earlier harvesting was appropriate for most varieties. The whites (especially Riesling, Chardonnay, Viognier and Muscat) and earlier ripening reds (especially Gamay, Pinot Noir and Zweigelt) came through best. The wines are generally lighter in alcohol with good acid levels and phenolic ripeness. Aromatically, the wines of 2021 are beautifully nuanced with a more subtle fruit profile than recent vintages.

Harvested: by hand; table sort

Pressing: 1 hour gentle cycle

Yeast type: wild, ambient

Fermentation In concrete egg - a three-day cold-settling was followed by a spontaneous primary fermentation, which took 22 days (10 days on skins) until we hand-bottled at 1 Brix, allowing the fermentation to complete in bottle over another 12 days. 100% of the wine went through malolactic fermentation, taking three months to complete.

Elevage: 24 months in bottle on lees, before being disgorged.

Fining: unfinned

Filtration: unfiltered

Bottle age before release: 24 months

Closure type: stainless steel crown cap.

ABV: 11.4%

RS: 0.9g/L

TA: 5.4g/L

pH: 3.7

So2: No added sulphur