

NEIGHBORHOOD WINERY

2023 'PÉT MAC'

- 50% McIntosh Apples, 22.5% Pinot Noir, 22.5% Chardonnay, 5% Grenache Blanc
- Central Coast, California
- 250 Cases Made
- Alc. 11% by vol.
- Fresh Apples, Melon, Pear

In our second collaboration with Benny Boy Brewery, we continue our tradition of co-fermentation blending grapes and apples. Benny Boy introduced us to the century-old family orchard 5 Mile Orchard in Corralitos, near Santa Cruz. From them, we received freshly pressed McIntosh apple juice, which we combined at our winery with Pinot Noir and Chardonnay to create a unique Pét Nat.

The art of making Pét Nat involves bottling the wine just before it finishes fermenting. This method allows the residual sugar to continue fermenting inside the bottle, trapping the CO2 and integrating it into the wine as bubbles. However, our co-ferment unexpectedly went completely dry. In a swift adaptation, we blended in some sweeter Grenache Blanc juice, which hadn't finished fermenting, to add the desired sweetness before bottling.

