WINE FELLAS



– PÉTILLANT NATUREL, MENDOCINO COUNTY AVA



2019

THUNDER DAZE

WINE STORY**

HAVE YOU TRIED THIS 'ANCIENT' STYLE OF SPARKLING WINE?

Pétillant Naturel is simply French for 'naturally sparkling,' and that's essentially what it is! 'Pét-Nat,' for short, is the OG way to make bubbles, and what evolved into the champagne you drink today. Its discovery was accidental, known as Méthode Ancestrale; it was first documented sometime in 1531 by monks in Limoux, Southern France.

The wine is bottled before fully completing it's primary fermentation—in this case, right before Thanksgiving—allowing carbon dioxide to produce by the natural sugars found in the grapes. Unlike champagne sediment is expected and adds character to the wine, embrace it!



THUNDER DAZE IS A SOPHISTICATED PLEASURE, A LUXURIOUS OVERACHIEVER IF YOU WILL.

Lipstick and an Aston Martin. If Bond drank Pét-Nat, this would be it. A frothy tropical paradise, with sourdough brioche and orchard apples gone seductively wild. Chic and not afraid to speak its mind. Cidery pears with peaches and cream push a mineral end for a lingering finish.



- LET'S GET TECHNICAL**

<2PPM SULFUR DIOXIDE

5.28 G/L TITRATABLE ACIDITY

3.54 POTENTIAL *HYDROGEN*

0.42 G/L VOLATILE ACIDITY

<0.1 G/L

ACID

9.6 G/L RESIDUAL SUGAR

12.85% ALCOHOL



COUNTRY

AMERICA

REGION CALIFORNIA

APPELLATION MENDOCINO COUNTY

FARMING ORGANIC (PRACTICING)

SOILS CLAY & LOAM

VARIETAL

CHARDONNAY 90% SAUVIGNON BLANC 10%

AGED IN

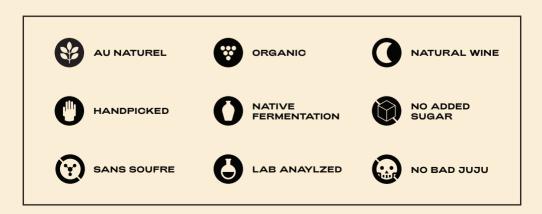
STAINLESS STEEL

FILTRATION

UNFINED & UNFILTERED

SERVING

FROSTY COLD, THROW IN ICE BUCKET BEFORE OPENING. PAIRS WITH ASIAN FUSION, CAJUN & SPICY SEAFOOD, OR AS APÉRITIF



WINEFELLAS.COM