



## 2016 PETILLANT WINE

Old Vines Mendocino County

*"This wine has a gorgeous onion skin color and a very generous mousse. The bubbles are very small. The aromas are floral with underlying notes of white peach and Asian pear along with nutmeg. The palate is very full and vibrant with flavors of dried peach, raspberry and toasted pecan. The structure is mineral-filled and dense, without being tart or cloying; the finish is dry and clean"*– Joel Burt, winemaker

**The origins of our Pét-NOT...** Funny story: when Eric and I would hang out, before starting out on this venture, I would show him wines I made in my garage exploring different winemaking ideas. One year I made pét-nat from Pinot Meunier and bottled it up in magnums. I also went on a diatribe about how sparkling wine is not a fine wine, but a wine of style; but that is another story. When we would later start our own wine label, he pushed for us to make a sparkling wine. I argued against it because it is very difficult to do well. We came to an agreement that if we were going to do a sparkling wine, it would be a really good one. Pét-nat is generally bottled for tirage at around 18g/L residual sugar, resulting in a bit lower pressure than Champagne style wines. The short aging of pét-nat en tirage results in a nose that can be a bit "doughy" and a mousse with large bubbles that evacuate almost instantly. Also, many pét-nats are sweet because the fermentation did not finish. To make the style of wine we wanted to make, we decided it had to be full pressure, aged one-year surlies, and finish dry. We make this wine similarly to a pét-nat, in that it does not have any added sugar; but it undergoes two separate fermentations: one in tank and one in bottle. The first fermentation must be stopped precisely at 23g/L residual sugar. Ours stopped at 29 grams! Méthode Traditionelle wines in tirage have a pressure of around 8 bars, whilst ours had 10.5 bars! Thankfully, all of the bottles finished fermentation and only one exploded.

**Vineyard:** 100% old vine Carignan from Gary's Venturi's vineyard in Calpella, Mendocino County. This is actually from the same grapes that went into our rosé. We took the free-run and light press for this wine, and took the heart of the press and a bit of the tail for our rosé.

**Winemaking:** The hand-picked grapes were whole cluster pressed to a tall skinny stainless steel tank. After racking the clear juice at 150 NTU, we added 25ppm SO<sub>2</sub> and kept the juice cold in tank and circulated it on the lees weekly for six weeks using the "stabulation" technique. When the wine started to tick, we set the cooling on the tank to 68F and let the wine ferment naturally. When the wine reached about 3 brix we chilled the tank to arrest fermentation. We let the tank sit cold for several weeks to clarify and cold stabilize. When it was time to bottle, we racked the wine, added a small amount of organic yeast extract (food for the yeast) and a yeast culture that we built up from an isolate on a slant. The wine was stored sur latte (on its side) for nearly a year before it was disgorged. Disgorging was a romantic affair that required us to "kick riddle" boxes to settle the yeast into the neck of the bottle. This wine had to be hand disgorged at cold temperature because when we attempted to disgorge by freezing the neck with dry ice, we had big losses due to the high pressure.

**Production: 170 Cases**

Alc: 12.75%

TA: 5.31 g/L

pH: 3.32

Total SO<sub>2</sub>: 22ppm

Malic: 0

VA: 0.36g/L

RS: 1.5g/L