

Pét Nat Blanc

2023

EARLY MOUNTAIN

WINE DESCRIPTION

The 2023 Pét Nat Blanc is single variety Malvasia Bianca, and thus marks a return to our Pét-Nat roots. We love the dynamic aromas of the grape and find that it is expressed best in this method of winemaking.

Aromas of light stone fruits, ripe citrus and tropical fruits are supported by floral attributes of honeysuckle and lemon balm. The generous aromatics and bright acidity are complemented by Pet Nat's effervescence. The fine bubbles, produced by the ferment finished in-bottle, create a unique mouthfeel with the natural tannins from the Malvasia Bianca grapes.

WINEMAKER NOTE

Pétillant naturel (Pét-Nat), literally meaning "naturally sparkling," is a term for sparkling wine made by Méthode Ancestrale. The wine begins its fermentation as any other white; but prior to completion, the wine is bottled under crown cap to finish the fermentation in bottle. The small amount of sugar left in the wine is consumed by the yeast, resulting in a dry finished product. The carbon dioxide produced by the yeast then dissolves into the wine, producing fine bubbles. The bubble size is slightly smaller than in Methodé Champenoise sparkling wines. Due to an active fermentation in bottle, it remains slightly cloudy and will settle some with time. With such a non-interventionist style of winemaking, Pét-Nat offers a unique glimpse into the characteristics of the vintage.

WINEMAKER

Maya Hood White

In the Vineyard

2023 was an excellent vintage with balanced whites and reds with ripe intensity and richness. It was one of the most recent standout vintages! After a very mild winter and throughout spring we saw warm and dry days, leading into bloom time. Temperate weather throughout bloom resulted in fully set clusters. As the season progressed, we continued to experience very hot and dry days and significant diurnal shifts, allowing for high sugar accumulation and good acid retention. With this exceptional season for ripening, our harvest started on the earlier side and allowed us phenological ripeness and aromatic complexity.

COMPOSITION

100% Malvasia Bianca



VINEYARD

Early Mountain Vineyard

AGING

Drink now

CELLARING

This wine is meant to be drunk within two years.

TECHNICAL

Cases produced: 110
Released: 09/25/23
Yeast: Ambient
Alcohol: 10%

pH: 3.44
TA: 5.6 g/L
RS: 3 g/L