



## 2021 Carbonic Grenache Noir Pet-Nat Dry Creek Valley – Mounts Vyd.



Pet Nat Or Pétillant Naturel, is produced in the method ancestral. Long story short, the wine is bottled prior to fully completing its first fermentation, allowing carbon dioxide to be produced by the fermentation of the natural sugars found in the grapes. Winemaking monks originally used the méthode ancestrale in Limoux in the south of France in the early 16th century. This production method is contrary to the method champenoise the way in which Champagne is produced, where the base wine is fully fermented, then undergoes a secondary fermentation in bottle with the addition of yeast and sugar. Our Pét-Nat and may contain solids and tartrates in the bottle.

**Tasting Notes:** A light carbonation that instantly brings strawberry and oyster shells to the nose, this 100% Grenache Noir is perfect for sipping on a warm, spring day. The secondary hints of raspberries, candied ginger, and dried cranberries play perfectly off of the austere acid that gives this wine a great backbone. We're really pleased with this wine and can't wait for you to try it.

**Vineyard:** The fruit for this wine comes from our friends, the Mounts Family and their meticulously farmed 130 acres in the heart of the Dry Creek Valley, northern Sonoma County. The Grenache Noir that was planted in 2010 comes from a block that is grown on an old creek bed, where the soil has been stripped away and replaced by stone and sand. The perfect spot for this Southern Rhone varietal

**Winemaking:** The fruit was picked the night of September 6<sup>th</sup> and arrived at the winery bright and early where it was destemmed and allowed to sit on its skins for 24 hours and then pressed into a stainless steel tank, allowing it to be cold settled for two days. After the grape solids had fallen out and settled out of solution, we moved the juice to a small tank and the must was allowed to ferment with native yeast down to 12 grams per liter of sugar. This is the tricky part as you have to bottle the juice at exactly the right time to achieve the perfect amount of pressure in the bottle. So hourly brix checks and sleepless nights are all part of making good Pét-Nats. We then chilled the tank to 40° to arrest fermentation and moved it into bottles with crown caps to finish fermentation under pressure. After three months we cracked our first bottle and we had bubbles! This wine is unfinned and unfiltered as well as not being cold stable. So, there is both yeast sediment and wine tartrates in the bottle. It is a natural product and so is the sediment. No need to worry, it's part of the goodness!