



2016 PÉTILLANT NATUREL PINOT NOIR

VINTAGE NOTES

MUCH LIKE 2014 & 2015, 2016 WAS ANOTHER EARLY YEAR HERE IN THE WILLAMETTE VALLEY. WITH A BUDBREAK IN EARLY APRIL AND A WARM SPRING, THE GROWING SEASON KICKED OFF AND THE CANOPY GREW RAPIDLY OVER THE NEXT COUPLE OF MONTHS DUE TO DRY SOILS AND WARM TEMPERATURES. WE ARE ALWAYS THANKFUL FOR OUR STRONG WINDS FROM THE VAN DUZER CORRIDOR, WHICH BRING A NICE COOLING EFFECT IN THE HEAT OF THE AFTERNOON. DESPITE THE WARMER SEASON, THE 2016 FRUIT RETAINED A BRIGHT NATURAL ACIDITY, OFFERING FOCUS AND VIBRANCY TO EACH OF THE WINES.

PRODUCTION NOTES

PÉTILLANT NATUREL IS A METHOD OF PRODUCING SPARKLING WINE, ALSO REFERRED TO AS “METHODE ANCESTRALE”, WHERE THE CARBONATION OCCURS FROM BOTTLING THE WINE DURING THE PRIMARY, ALCOHOLIC FERMENTATION — IN ORDER TO CAPTURE THE CARBON DIOXIDE THAT IS BEING NATURALLY RELEASED. THIS SPARKLING ROSÉ WAS MADE FROM ALL ESTATE-GROWN, DEMETER CERTIFIED BIODYNAMIC® PINOT NOIR GRAPES. THE FRUIT WAS PICKED RELATIVELY EARLY, AT LOWER SUGARS AND HIGHER ACIDITY, FOR A FRESH AND JUICY EXPRESSION FROM OUR SITE. AFTER 24 HOURS OF SKIN CONTACT, THE GRAPES WERE PRESSED AND FERMENTED IN A STAINLESS STEEL TANK BEFORE IT WAS BOTTLED AT THE TAIL END OF ITS PRIMARY FERMENTATION ON OCTOBER 26, 2016. BOTTLED UNFILTERED AND CONTAINS LEES — POUR OFF SLOWLY OR INVERT TO EVENLY DISTRIBUTE.

PRODUCTION: 369 CASES PRODUCED

ALCOHOL: 12.3%

PH: 3.4

TA: 7.0 G/L