

PÉT NAT ROSÉ

"PERFECT FOR SUNDAY FUNDAY."

VINTAGE // 2022

VARIETAL // 86% CABERNET FRANC, 14% CHARDONNAY
VINEYARD // WINE PORCH (ORGANIC), CAT CANYON

(ORGANIC), MADISON, MAGDALENA

APPELLATION // PASO ROBLES

FERMENTATION // CRUSHED AND LEFT ON SKINS FOR 6 HOURS AND PRESSED TO STAINLESS. FERMENTED COLD WITH NATIVE YEAST AND BOTTLED BEFORE FERMENTATION IS COMPLETE TO GET JUST THE RIGHT AMOUNT OF SPARKLE

TASTING NOTES // OXNARD PLAINS STRAWBERRIES, FRESH ROSEMARY SOURDOUGH LOAVES AND A HINT OF JADE CITRUS MINT TEA, WATERMELON JOLLY RANCHER

ALCOHOL // 12.3%

UPC // 713382533652

SUSTAINABLE • NO ADDITIVES • NATIVE YEAST VEGAN • ONLY NATURALLY OCCURRING SULFITES

The Cabernet Franc for this wine is sourced from older, often virused vineyards that struggle to ripen fruit enough to produce red wines. The beauty of this is that they still maintain their acidity at low brix well enough to produce high-quality Pét Nat. The grapes are handharvested and pressed whole cluster before spontaneous fermentation in stainless steel. The Chardonnay is sourced from the Los Alamos Valley and is picked at even higher levels of acidity in order to help give the Pét Nat structure to rival Methode Champenoise wines. The Chardonnay along with the Molinara are both fermented separately in stainless steel before being added to the Cabernet Franc before bottling. No non-grape sugar was used to finish the fermentation in the bottle. Pét Nat Rosé has become one of our most popular features of our Pét Nat program. Much different than typical sparkling wines, the finished wine has a unique raw character, loaded with energy and charisma.

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