



TALKING ANIMALS

BY FOLKTALE WINERY

2018 Pétillant Naturel

Tasting Notes

Our Pétillant Naturel is the result of a very fun departure from our usual style of winemaking, and we couldn't be happier with the end product. This is a living wine with live cultures and its flavor will continue to evolve as it ages. More like a craft beer than a glass of Champagne, our second vintage of Pét-Nat from Grenache Blanc is beautifully clean, crisp, and textured with springy bubbles. Fruit forward notes of pear and lemon are balanced by a rich, yeasty quality and round notes of buttery crust. These flavors culminate in a euphoria that, say, a partridge might experience while sitting in a pear tree.

Production Notes

Grapes were harvested on 10/4 from Mission Ranch Vineyard in Arroyo Seco. This was our second spectacular vintage from this newly replanted vineyard. The grapes were lightly pressed and the juice was sent to tank to be chilled at 50°F for 48 hours. Afterwards, it was clean racked to a new tank for fermentation using BA11 yeast. The fermentation was cold and slow to preserve aromatics. After 45 days, the wine was nearly dry and ready for bottling using crown caps. We let the fermentation finish in-bottle, creating its own sediment and began riddling the bottles once dry. The bottles were stored upside down allowing the sediment to settle near the bottle's neck. In early spring we disgorged the sediment from the wine before recapping and then labeling the bottles.

Winemaker Notes

Grapes: 100% Grenache Blanc
Vintage: 2018
Harvest Date: 10/4/18
Fermentation: Stainless Steel
Bottling Date: 11/19/18
Disgorged Date: 4/3/19
Production: 154 Cases
Best to Drink: Now through 2019
ABV: 13.2%

