



TALKING ANIMALS

BY FOLKTALE WINERY

2017 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, this wine has wonderful layers of stone fruit, lemon, and pear, along with a crisp, dry palate. It reminds us of a lemon cream pie with almond crust - delicious! The bottles retain high levels of natural carbonation from the fermentation - please open slowly with care.

Production Notes

Grapes were harvested on 10/4 from Mission Ranch Vineyard in Arroyo Seco. This was the first harvest from this vineyard after being replanted - we were excited to be the first to taste the new crop, and it turned out to be spectacular. 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 new tanks for fermentation using BA11 yeast. The fermentation was cold and slow for 40 days, which preserves the aromatic bouquet. Once nearly dry, the wine was lightly filtered to remove most of the yeast, then bottled by hand and capped with a crown cap.

Winemaker Notes

Grapes: 100% Grenache Blanc
Vintage: 2017
Harvest Date: 10/4/17
Fermentation: Stainless Steel
Bottling Date: 12/5/17
Production: 87 Cases
Best to Drink: Now through 2019
ABV: 12.9%

Wine Enthusiast: 90 Points

May 2018

