



#### VINEYARD

100% Patton Valley Estate Vineyard, Gaston, OR

pH	HARVEST DATES	ALCOHOL
3.15	9.5 - 10.15, 2017	12.8%

Pommard, Dijon Clones 113, 114, 115, 777

ÉLEVAGE	PRODUCTION
Fermented in stainless steel & the bottle	Hand-picked, cold fermentation, 14 g/l dosage in bottle



We do this now, it seems. From a scant 66 cases to a mighty 340, our Pétillant Naturel Rosé production has grown quickly and with it our dedication to producing something unique. Our estate rosé is always special to us, and when served up in this old fun way, it takes on something altogether otherworldly.

Producing these wild and delicious wines always has inherent risks, but we find the payoff to be well worth it. Once primary fermentation slowed, the wine was left to rest and settle before racking off of its primary lees. At bottling, a scant 14g/l dosage of sugar is introduced and the few frigid remaining yeast cells are left to provide the sparkle and lees-y feel as it gets turned into alcohol and CO2. Not disgorging makes it hazy but creates broader palate weight, pleasing textures, and balance throughout.

The crown cap holds in the fizz, and the wax finish makes it look fancy. This special wine, bottled entirely by hand, should be opened and enjoyed cold, in one sitting, and with friends as its charms are many but alas, ephemeral.

This vintage shows all of the hallmark freshness, fizz, and fun of this style, with serious notes of strawberry, marzipan, violet, fresh herbs, and orange peel. The palate is light of course, but with enough breadth and scope as to merit complex foods as a mate. Every sip is evolving, and each one as wonderful as the last.

340 Cases Produced

