

PÉTILLANT NATUREL 2019



SILVER THREAD
VINEYARD

Avant-garde Original



Our first ever methode ancestrale sparkler is a field blend of red and white grapes from our bio-intensively farmed estate vineyard. Rather than waste fruit that wasn't suitable for varietal wines, we diverted it into a unique new expression.

Fruit was pressed into neutral oak barriques where spontaneous fermentation took hold. Two different lots, one of early season fruit and the other of later-picked varieties, were blended before bottling.

Slightly before dryness was achieved, the wine was chilled and racked to reduce cloudiness. After bottling, fermentation resumed and finished in the bottle, resulting in a dry wine with approximately three atmospheres of pressure.

The finished wine is hazy and bright, reflecting life at our vineyard.

CASES PRODUCED: 46

FERMENTATION: Neutral oak barriques

DATE BOTTLED: December 13, 2019

ALCOHOL: 10.8%

ACID: 6.9 g/L

pH: 3.58

RESIDUAL SUGAR: n/a

SERVICE NOTES: chill well in an upright position before serving, pour gently so that sediment rests on the bottom

Tasting Notes: *Alluring aromas of fresh fruit, yeast and earth. Pure, unadulterated and alive with moderate fizz.*

