Pétillant Naturel 2022

2022 Petillant Naturel is a 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 this unique wine expression.

GRAPES: Various grape varieties were hand harvested and co-fermented. The blend includes Cabernet Franc, Lemberger, Merlot, NY-45 (a locally-adapted hybrid), Pinot Noir, and Riesling.

FERMENTATION: Fruit was pressed partially into neutral oak barriques and partially into stainless steel tanks, where 100% spontaneous fermentation took hold.

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. No sulfites were added.

TASTING: Alluring aromas of grapefruit, lychee, peach, yeast, and vanilla accompany this clear, salmon pink wine. A fine mousse and soft texture, with a touch of grip on the finish. Pure, unadulterated, and alive with moderate fizz… a lively sensory experience.

VINTAGE: 2022 was a dry year, with drought conditions during July and August. As a result, the grapes were small and overall crop weight was low. Temperatures during the growing season were warm, but not overly hot, leading to fully ripe grapes with moderate acidity and beautiful flavors. The only down side to 2022 was the small crop size, leading to less produced wine overall.

Finger Lakes, New York

Cases Produced: 145
Alcohol: 11.2%
Residual Sugar: 0g/L
Date Bottled: November 2022
Service Notes: Chill well in an upright position before serving, open slowly to release excess press and avoid foaming; pour gently so that sediment rests on the bottom.
Cellaring: This wine is intended to be drank young.
Label: The turtle image is a local Native American artifact that reminds us to care for the land and water. The feather is from a hummingbird, whose free spirit is reflected in this wine.
Bottle weight: 695g