



Pétillant Naturel 2023



2023 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 Riesling, Aravelle, Cayuga, Pinot Noir, Gewurztraminer, and Regent.

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, candied watermelon, 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: 2023 was a rollercoaster of a year. Early budbreak was followed by a late spring frost. Then we had a brief drought, too much rain, and finally a more "normal" few months. Harvest was an intense six weeks, from mid-September until the end of October. Grape quality and ripeness were very good, despite the challenges of the growing season.

Cases Produced: 150

Alcohol: 12%

Residual Sugar: 0g/L

Date Bottled: November 2023

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

Finger Lakes, New York



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.