



2015 Pétillant Naturel

Pétillant Naturel is a method of producing sparkling wine by bottling the wine during the primary, alcoholic fermentation to capture the carbon dioxide that is being naturally released (also referred to as “Methode Ancestrale”). This sparkling rosé was made from Armstrong Vineyards Pinot Noir grapes. The fruit was picked relatively early, at lower sugars and higher acidity. The wine fermented in tank before it was bottled at the tail end of its primary fermentation mid-December, 2015. Unfiltered, contains lees – pour off slowly or invert to evenly distribute.

Production: 69 cases produced

Alcohol: 13.2%

pH: 3.4

TA: 6.5 g/L