



Art+Science Fruit Nat 2019

A petillant naturel fruit wine made from pears, apples, plums and grapes. The 2019 vintage of Fruit Nat is a co-ferment of biodynamically farmed pears and apples from Mt Hood Organics, foraged plums that were carbonically macerated in amphora and Mondeuse Noir grapes from Johan Vineyards.

Disclaimer: commingling to form a harmonious whole is best done with fruits not funds

- zero/zero
- ingredients: pears, apples, plums, grapes
- native yeast fermented
- unfiltered and unfiltered
- petillant naturel
- color: blushed apricot
- tasting notes: sultry
- 8.6% alc
- 52 cases made
- 750ml flint glass, crown capped, 44 cases/pallet



Produced and bottle by Art+Science, a natural cider and wine company, Sheridan, Oregon

www.ArtandScienceNW.com